



Australia Day Favourites

Gorgi, Yumi, Glenn & Meshel 26/01/12

Pie Floater (Gorgi)

1 meat pie
1 can pea and ham soup
½ cup frozen peas – cooked until tender

Method

Heat meat pie in the oven. Heat soup in the microwave or on stove top.
Pour heated soup into bowl and place pie in the middle.
Cover with cooked peas.
Serve with tomato sauce.

Buttersnap Log (Glenn Robbins)

1 pkt butternut snaps
½ glass sherry (optional)
Whipped cream (with a little sugar and vanilla extract)

Method

This is a butternut snap version of the chocolate ripple cake.

On your serving plate, smear a smooth layer of cream.
Dip biscuits briefly into sherry (you don't want them soggy, just "kissed")
One by one, cover the biscuits in cream and place butternut snap biscuits together on your plate to form a log.
Leave overnight in the fridge for biscuits to soften. (At least 6 hours)

To serve, sprinkle with flaked chocolate or sprinkles or fresh raspberries.

BBQ Prawns (Yumi)

12 x long green king prawns - head and tail intact
2 lemons, juiced
2 cloves garlic, crushed

2 red chillies, chopped
2 sticks lemongrass, chopped
Knob of ginger, chopped
1 lime, juiced
Packet of rocket or greens to serve

Method

Thread prawns onto skewers. Heat BBQ or griddle.

Mix together in one bowl the lemon juice and garlic.

Put chillies, lemongrass, ginger, lime juice and a splash of oil in mortar and pestle and make a paste.

With a pastry brush, brush half the prawns with each of the marinades.
Cook and serve on rocket.

70s Porcupine Starter (Meshel Laurie)

1 cantaloupe

Jar of cocktail onions (red and green if possible, or just white)

2 sticks of cabana, chopped into 1cm pieces

1 pkt tasty cheese cubes

1 tin pineapple pieces

Method

This is a great way to start the celebrations with a glass of wine and this little gem in the centre of the table for guests.

Cut cantaloupe in half and spoon out seeds. Place half cantaloupe on a plate, flesh side down. This will act as the base to hold your canapé skewers.

Take a toothpick (the ones with the fancy ends look good) and thread on (not in any particular order) a cube of cheese, a piece of cabana, a pickled onion and a piece of pineapple.

Stick into cantaloupe. Repeat until the cantaloupe looks like a porcupine!

Serve!