Wishing everyone

A

Merry Christmas

&

Happy New Year
Christmas Banquet

2014
Christmas Style Coleslaw

Type: Main/Salad  Serves: 30 Tastes  Recipe source: Taste

Fresh from the garden: cabbage, carrot

This easy to prepare, tasty coleslaw salad looks very pretty on the Christmas table with its multi-coloured ribbons of cabbage. Mixed with a tangy mustard dressing, this is always a popular salad.

**EQUIPMENT:**
- Grater
- Knives
- Large serving spoon
- Jar
- Wooden spoon
- Large bowl
- Measuring cups
- Measuring spoons

**TO SERVE:**
- Small bowls and spoons

**INGREDIENTS:**
- 500g wedge green cabbage
- 350g purple or red cabbage
- 1 carrot, grated

Mustard dressing
- 1 tablespoon wholegrain mustard
- 2 tablespoons white wine vinegar
- 4 tablespoons olive oil
- 1 teaspoon sea salt
- 1 teaspoon ground black pepper

What to do:

1. Finely slice cabbage and place in a large salad bowl.

2. Add grated carrot.

3. To make dressing, combine all ingredients in a glass jar with a screw top lid and shake well.

4. Toss dressing through salad just before serving.
Tabouli

Type: Salad  Serves: 24 tastes  Recipe source: SAKG

Fresh from the garden: lemon, cucumber, mint, tomatoes, parsley, spring onions

Cooks Note: Pine nuts can be added to filling to increase flavour

<table>
<thead>
<tr>
<th>EQUIPMENT</th>
<th>INGREDIENTS</th>
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</thead>
<tbody>
<tr>
<td>Salad spinner</td>
<td>4 cups parsley</td>
</tr>
<tr>
<td>Chopping board</td>
<td>1 cup mint</td>
</tr>
<tr>
<td>Cooks knives</td>
<td>4 spring onions</td>
</tr>
<tr>
<td>Large Bowl</td>
<td>3 large ripe tomatoes</td>
</tr>
<tr>
<td>Lemon juicer</td>
<td>1/2 cup burghul</td>
</tr>
<tr>
<td>TO SERVE:</td>
<td>2 Lebanese cucumbers</td>
</tr>
<tr>
<td>Serving spoons</td>
<td>1/4 cup lemon juice</td>
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<tr>
<td>Bowl</td>
<td>2 - 3 tablespoons extra virgin olive oil</td>
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What to do:

1. Place burghul, tomato and lemon juice in a bowl. Stand, covered, for 30 minutes or until burghul has softened.

2. Wash the parsley and dry in a salad spinner. Do the same with the mint, plucking the leaves from the stems (put the stems in the compost).

3. Using the large knife, roughly chop the parsley and the mint.

4. Peel any blemished outer leaves off the spring onions and trim off the roots. Slice the spring onions into small pieces.

5. In the large bowl, combine the chopped parsley, mint and spring onions.

6. Take the cucumbers and cut them in half across the middle. Slice each half in two to make a long piece, then slice each of these pieces into long slices.

7. Add parsley, mint, cucumber, onion and oil to burghul mixture. Stir to combine.

8. Cover the salad and chill it in the fridge until ready to serve. Just before serving, toss gently to mix all the ingredients together.
Potato & Leek Bake

**Type:** Main Meal  **Serves:** 24 Tastes  **Recipe source:** Best Recipes  
**Fresh from the garden:** potatoes, leeks, parsley, garlic

**EQUIPMENT:**
- 1 ovenproof baking dish
- Measuring cups
- Measuring spoons
- Large bowl
- Peeler
- Garlic crush
- Knife
- Chopping boards
- Grater

**TO SERVE:**
- Serve in baking dish

**INGREDIENTS:**
- 6 large potatoes (peeled & sliced)
- 1 leek (finely sliced)
- 1 ½ cups grated cheese
- 2 teaspoons crushed garlic or ½ cup garlic chives
- 2 teaspoons parsley
- Paprika
- 1 cup natural/greek yoghurt

**What to do:**

1. Preheat oven to 180 C.

2. In a large pot boil potatoes for 10 - 15 minutes until soft (not overcooked).

3. Put sliced potatoes, cheese, parsley, yoghurt, garlic and leek into mixing bowl and combine until potatoes are covered.

4. Remove potato mixture from bowl into an ovenproof baking dish.

5. Sprinkle remaining cheese on top and sprinkle with paprika.

6. Bake in the oven for 15 minutes or until cheese is golden brown.
**Traditional Shortbread**

**Type:** Dessert/snack  
**Serves:** 24 Tastes  
**Recipe source:** Taste.com.au

**Fresh from the garden**

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**EQUIPMENT:**
- Measuring cups
- Measuring spoons
- Large bowl
- Knife
- Baking tray
- Electric mixer
- Rolling pin
- Sifter
- Chopping board

**INGREDIENTS:**
- 250g butter, softened
- 3/4 cup (155g) caster sugar
- 1 teaspoon vanilla extract
- 2 cups (300g) plain flour, sifted
- 1/2 cup (90g) rice flour, sifted

**TO SERVE:**
- Platters

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**What to do:**

1. Preheat oven to 160°C. Grease 2 oven trays. Line with baking paper.

2. Using an electric mixer, beat butter, 2/3 cup sugar and vanilla until light and fluffy. Stir in sifted flours.

3. Roll out dough to approximately 1cm thick on lightly floured benchtop.


5. Bake for 20 minutes or until golden, swapping the trays halfway through cooking. Cool on the trays and then serve.
Mini Christmas Pudding

Type: Snack/Dessert       Serves: 30 Tastes       Recipe source: Kidspot

These little Christmas puddings are so simple to make, look fantastic and are a perfect bite-sized treat. And the best bit? No cooking needed.

**EQUIPMENT:**

<table>
<thead>
<tr>
<th>Knife</th>
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<tbody>
<tr>
<td>Saucepan</td>
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<tr>
<td>Wooden spoon</td>
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<tr>
<td>Large bowl</td>
</tr>
<tr>
<td>Measuring cups</td>
</tr>
<tr>
<td>Measuring spoons</td>
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<tr>
<td>Juicer</td>
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**INGREDIENTS:**

| 1 (800g) dark fruit cake |
| 6 tablespoons orange juice |
| 100g white chocolate, melted |
| 4 red snakes, chopped into 0.5cm lengths |
| 8 green snakes, chopped into 0.5cm lengths |

**TO SERVE:**

| Platter |
| Tongs |

**What to do:**

1. In a large mixing bowl, break fruit cake into crumbs.

2. Add orange juice and mix together.

3. Roll one tablespoonful of mixture into a ball and set aside on some plastic wrap. Drizzle cooled, melted chocolate on top of each ball.

4. Press one piece of red snake 'berry' in the centre of the chocolate and add two green snake 'leaves' either side - ta da, holly!.
### White Christmas

**Type:** Snack/Dessert  
**Serves:** 30 Tastes  
**Recipe source:** Taste.com.au

**EQUIPMENT:**  
- Knife  
- Saucepan  
- Wooden spoon  
- Large bowl  
- Measuring cups  
- Measuring spoons  

**TO SERVE:**  
- Platter  
- Tongs

**INGREDIENTS:**  
- 500g white chocolate melts  
- 1 1/2 cups rice bubbles  
- 100g red glace cherries, halved  
- 160g sultanas  
- 1 cup (90g) desiccated coconut  
- 1 teaspoon vanilla extract

**What to do:**  
1. Line a 30cm x 20cm (base) baking pan with baking paper. Melt the chocolate in a heatproof bowl over a saucepan of simmering water (don’t let the bowl touch water).  
2. Fold in the remaining ingredients. Pour mixture into the prepared pan, pressing down with a large metal spoon. Refrigerate for 4 hours or until set. When cooking at school place in the freezer for as long as possible.  
3. Turn slice onto a chopping board. Using a knife that has been dipped in hot water, cut into squares. Serve.

### Chocolate Spiders

**Type:** Dessert/Snack  
**Serves:** 24 tastes  
**Recipe source:** Taste.com.au

**EQUIPMENT:**  
- Measuring spoons  
- Large bowl  
- Baking tray  
- Saucepan  
- Spoon

**INGREDIENTS:**  
- 1 x 100g packet fried noodles  
- 2 tablespoons peanut butter (optional)  
- Slithered almonds (optional)  
- 200g milk cooking chocolate

**What to do:**  
1. Microwave or melt chocolate in bowl over saucepan of hot water (don’t let the bowl touch the water).  
2. Mix well to form a smooth paste.  
3. Add the noodles and coat well with the chocolate mixture.  
4. Spoon the mixture onto a tray lined with baking paper and refrigerate.