



loose ends

Don't let your leftovers from this month's recipes go to waste – whip up one of these easy ideas instead.

frozen peas

- Heat 30g butter in a pan over medium heat. Cook some chopped bacon for 3 minutes until crisp, add some thinly sliced brussels sprouts and 1 cup peas and stir for 2-3 minutes until tender. Season and serve with roast chicken.
- Crush 2 cups blanched peas with a fork. Season, then mix with 1 cup fresh ricotta and 1/2 cup chopped mint. Stir through cooked pasta with shaved parmesan.

beef stock

- Freeze in ice cube trays to add to sauces and risottos.
- For a shortcut jus, pan-fry a steak, then remove and set it aside. Add 1/2 cup stock and

1 tbs chopped thyme to the pan. Season, then simmer over medium heat until thick and syrupy. Drizzle over the steak, and serve with mash.

dijon mustard

- Mix 2 tbs each mustard, marmalade and olive oil with zest of 1 lemon and 1 tbs chopped rosemary. Use as a glaze for roast whole chicken or pieces, basting.
- For a mustard and herb butter, mix 150g softened unsalted butter with 1 tbs each mustard and thyme leaves, and salt and pepper. Place in plastic wrap and roll into a log, then chill until needed. Cut into discs and serve on grilled meats.

spring onions

- For a quick Asian soup, simmer 1L chicken stock with 1/2 cup sliced spring onion, 2 tbs soy sauce and some ginger and garlic for 5 minutes. Add peeled green prawns and frozen wontons, then boil for 3-5 minutes until cooked. Garnish with extra spring onion.

gruyere

- Make a classic omelette by beating 3 eggs with 2 tbs grated cheese and 1 tbs chopped soft herbs.
- For a deluxe macaroni cheese, stir 1/2 cup grated gruyere, 250g mascarpone and some salt and pepper through cooked pasta. Place

in a baking dish. Grill under a hot grill for 5-7 minutes until golden and bubbling.

leatherwood honey

- Whisk honey into yoghurt. Serve with roasted rhubarb.
- To make granola, melt some honey and butter. Toss with oats, nuts, shredded coconut and sunflower seeds. Bake at 180°C for 25 minutes.

creamed horseradish

- Make a beetroot dip to go with steak, salmon or lavash – blend 1 tbs horseradish with a 225g can beetroot, 1 tbs olive oil and chopped dill.
- Mix 1-2 tbs horseradish through mashed potato, then serve with corned beef. **d.**