

Our Favourite Recipes

A collection of
tasty dishes & treats
for you to enjoy

New Machar
Parish Church

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treats for you to enjoy**

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In support of New Machar Church Outreach Project

Welcome

to New Machar Parish Church's Recipe Book. It is some time since our previous Recipe Book was published.

This version offers you a variety of recipes that have been tried and tested by members of our congregation.

The culinary delights they experienced from the food produced by these recipes has led them to offer them to you in the hope that you will be able to share in these delights. We would like to thank everyone who shared their recipes.

The money raised from the purchase of this Recipe Book will go toward the funds required to construct our new building across the car park from our church building. It is our prayer that when this building is open we shall be able to interact more fully with our parish and community.

Thank you for your contribution to this cause.

Bon appetite!

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Broccoli, Cauliflower and English mustard Soup

- **1 tablespoon olive oil**
- **150g cauliflower florets**
- **1 large leek**
- **300ml vegetable stock**
- **150g broccoli florets**
- **1 parsnip**
- **1 teaspoon English mustard**
- **2 cloves garlic, crushed**
- **1 tablespoon fresh parsley, chopped**
- **1 teaspoon fresh mint, chopped**
- **2 tablespoons double cream**

Heat the olive oil in a saucepan, add the leeks and garlic, then cook gently for 5 -10 minutes, until softened.

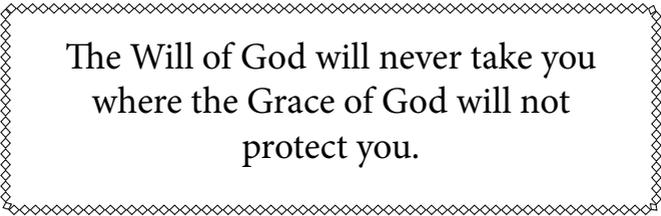
Add the broccoli, stock, parsnip, cauliflower and mustard, and season to taste.

Bring to the boil, then simmer gently for 20 – 25 minutes, or until the vegetables have softened.

Blend until smooth.

Add the parsley and mint, stir in the milk and cream, then cook for a further 5 minutes before serving.

A tablespoon of Philadelphia cheese can be used instead of cream. If too thick add a little more milk.



The Will of God will never take you
where the Grace of God will not
protect you.

Crispy Chicken

(Serves 1) Oven gas mark 4/180°C

- **2tbsp Milk**
- **1tbsp sage fresh or dried**
- **1 garlic clove**
- **25g crushed cornflakes**
- **Pinch of chilli flakes**
- **1tsp ground ginger**
- **Large pinch of paprika**
- **150g chicken breast meat**
- **Seasoning**

Put milk in shallow dish, add sage and garlic, Mix well. In another dish mix cornflakes, chilli flakes, ginger, paprika and seasoning.

Dip chicken first in milk, then in cornflakes mixture, pressing well to coat. Refrigerate for 1 hour

Put on a baking Tray, spray with oil. Cover with foil. Bake 25minutes. Remove foil, turn chicken cook 10 – 15 minutes.

Easy Keema Curry

(Serves 2)

- **80g Steak mince**
- **1 Onion**
- **2tsp curry paste, medium or hot**
- **150ml stock cube**
- **1tbsp Tomato Puree**
- **65g tin Chick Peas drained & rinsed**
- **50g mushrooms sliced**
- **50g frozen peas or tinned**
- **Handful of baby spinach**
- **Pinch or more of chilli flakes**
- **Seasoning**

Brown mince, add onion, add ingredients from curry paste to mushrooms. Cook 25minutes approximately.

Add peas and spinach until wilted.

Serve with Naan Bread.

Chocolate Caramel Squares

- **4oz margarine**
- **2oz caster sugar**
- **8oz plain flour**

Cream together the margarine and sugar and add the plain flour.

Knead as shortbread.

Put in a greased tin and bake at 180°C until golden brown.

Wait until the base is cold before you put on the topping.

- **4oz margarine**
- **4oz caster sugar**
- **2 tbsp syrup**
- **Small tin of condensed milk**

Melt the margarine, sugar and syrup gently in a pan until the sugar has dissolved.

Add the condensed milk, boil stirring all the time for 6 minutes.

Pour onto the shortbread.

When cold cover with chocolate.

Doughnuts

- **2cups SR Flour**
- **1 cup milk**
- **1tbsp sugar**
- **1 tsp baking powder**
- **1oz/ 25g margarine**
- **1tsp vinegar**

Rub in margarine to flour and add sugar, baking powder and milk.

Mix to a soft dough.

Sprinkle vinegar on top and knead on a floured board.

Roll out to $\frac{1}{4}$ in thick. Cut into rounds and make a hole in the centre.

Fry in hot deep fat until puffed and golden.

Roll in sugar while warm.

Girdle Scones

- **1.5lbs S.R flour**
- **8oz margarine**
- **1 tsp cream of tartar**
- **1 tsp bicarbonate of soda**
- **4oz sugar**
- **¾ pint of milk**
- **¼ tsp salt**

Sift flour, cream of tartar and bicarbonate of soda.

Rub margarine into flour, add sugar and salt.

Stir in milk a little at time until a soft consistency (not sticky).

Turn onto a floured surface.

Make a long roll and cut into 6 equal pieces.

Roll gently into a round to approx ½in thickness and cut into 4 scones.

Use a fairly hot girdle.

Marshmallou Roll

- **15 pink and white marshmallows**
- **15 digestive biscuits (crushed)**
- **Small tin condensed milk**
- **6 cherries**
- **2oz walnuts or mixed nuts**
- **Chocolate or coconut for covering**

Cut marshmallows into small pieces.

Chop cherries and walnuts.

Crush digestives.

Mix all ingredients in a bowl.

Stir in condensed milk.

Make into a long roll.

Cover with chocolate or roll in coconut.

Cut into slices when firm.

A collection of our favorite recipes that will inspire you to jump into the kitchen. All recipes have been made in our own kitchen. We hope you love them as much as we do! Happy Cooking! We are so happy you're here. We're Adam and Joanne, the creators of Inspired Taste. We develop the recipes, photograph, shoot videos, and we're the ones answering your cooking questions. More about us.. [Subscribe to Our Newsletter](#). [Our Favorite Recipes](#). Here is a collection of short tutorials, examples and code snippets that illustrate some of the useful idioms and tricks to make snazzier figures and overcome some matplotlib warts. Sharing axis limits and views. It's common to make two or more plots which share an axis, e.g., two subplots with time as a common axis. When you pan and zoom around on one, you want the other to move around with you. To facilitate this, matplotlib Axes support a `sharex` and `sharey` attribute.