

LATE SUMMER RECIPES FOR RV'ERS

From Jeni's Kitchen



PAELLA

Ingredients - Serves 4

15ml cooking oil
25g butter or margarine
350g boneless chicken, pieces
1 medium onion, sliced
350g long grain white rice
Half a sachet Saffron strands slightly crushed between fingertips
Large pinch of Cayenne Pepper
5ml Garlic Granules
1.25ml salt
750ml chicken stock
1 red pepper - sliced
1 green pepper - sliced
100gm frozen peas - cooked
100gm cooked shelled prawns
25g whole black olives
12 mussels - thoroughly cleaned and beards removed
A few whole prawns and lemon wedges to garnish

Method

1. Heat the oil and butter or margarine in a large frying pan or paella pan, add the chicken and onion and fry until lightly browned.
2. Add the rice and cook for a further 1-2 minutes, stirring.
3. Stir in the Saffron strands, Cayenne Pepper, Garlic Granules, salt, chicken stock and the red and green peppers. Bring to the boil and simmer, uncovered, for 25-30 minutes or until the rice is tender and all the liquid is absorbed. Stir occasionally and add a little extra water if necessary.
4. 5 minutes before the end of cooking, stir in the peas, prawns and olives.
5. Meanwhile, place the mussels in a saucepan of boiling water. Boil until all the shells are open (approximately 5 minutes). Discard any unopened mussels. Use to garnish the cooked paella, together with the whole prawns and lemon wedges.

The fresh mussels may be replaced with a small tin of mussels in brine. Rinse the mussels and stir into the paella just before serving.

MANHATTAN CLAM CHOUDER

New England Clam Chowder is the true clam chowder. New England ones are creamy recipes with clams, whereas Manhattan chowders have the clams in a tomato sauce.

Ingredients - Serves 4-6

1 tablespoon oil
125g smoked streaky bacon, chopped
1 medium onion, peeled and chopped
2 sticks celery, chopped
2 medium carrots, peeled and chopped
1 green pepper, de-seeded and chopped
2 medium potatoes, peeled and diced
Pinch of paprika
1 level tablespoon chopped fresh thyme
400g can chopped tomatoes
1.25 litres fish or ham stock
2 x 280g cans clams, drained
3 level tablespoons chopped fresh parsley
Salt and freshly ground black pepper

Method

1. Heat the oil in a large pan and add the bacon - cook until it begins to brown. Add the onion, celery, carrots and green pepper. Stir well, then reduce heat to a gentle heat and cook for about 10 minutes or until the vegetables have started to soften.
2. Add the potatoes, paprika and thyme and then stir in the tomatoes and stock. Bring the mixture to a gentle simmer then cover the pan and cook for about 20-30 minutes, or until the vegetables are cooked through.
3. Stir in the clams and 2 tablespoons parsley and heat through. Season to taste. Serve with the remaining parsley sprinkled over the top.

Freezing with the clams is not recommended.

The soup can be prepared up to the stage of adding the clams, then frozen and the clams added when it is heated through for serving.

BUTTERNUT SQUASHED WITH MUSHROOMS

This can be made in advance and kept in the fridge once the squash is skinned and squished. Just make sure you warm it through before serving.

Ingredients - Serves 2

1 small butternut squash
Splash of olive oil and knob of butter
100g baby button mushrooms, halved
2 slices bread for toasting

Method

1. Preheat the oven to 220°C/Gas Mark 7
2. Cut the butternut squash in half, scrape out the seeds, splash with olive oil and wrap in tin foil. Pop in the oven for 30 minutes until soft and golden around the edges. Scrape out the flesh and squash with a fork to make a paste.
3. After the squash has been baking for 20 minutes, heat a splash of olive oil in a frying pan with the butter. When sizzling, add the mushrooms and cook for 10 minutes until golden.
4. Spread your toast with the squashed butternut and spoon the mushrooms on top. Serve with a crunchy salad.

BRAZILIAN AVOCADOS

The perfect way to impress your dinner guests right from the first course.

Ingredients - Serves 4

2 large ripe avocados
A little lemon juice
Salt and pepper
50g finely chopped Brazil nuts
50g Cheddar cheese, grated
2 tbsps Parmesan cheese
2 level tbsps freshly chopped parsley
2 firm ripe tomatoes, skinned and finely chopped
Wholemeal breadcrumbs
25g melted butter
A little paprika

Method

Preparation takes about 10 minutes, cooking takes 15 minutes - do not prepare this dish too far in advance as the avocado may discolour.

1. Halve the avocados and carefully remove the flesh from the skins. Brush the inside of the skins with a little of the lemon juice.
2. Dice the avocado and put into a bowl with a sprinkling of lemon juice and the seasoning.
3. Add the nuts, cheeses, parsley and tomato. Mix gently.
5. Spoon the filling into the avocado shells, sprinkle with the breadcrumbs and drizzle the butter over the top.
6. Dust with the paprika and bake at 200°C/400°F/Gas Mark 6 for 15 minutes.

Serving

Serve with a little salad as a starter or with baked potatoes, vegetables and tossed salad for a main course.



NEW YORK CHEESECAKE

Ingredients - Serves 6-8

For the Base

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125g digestive biscuits
1 Level tablespoon demerara sugar
45g butter, melted

For the Topping

2 x 200g cartons cream cheese
142ml carton double cream
50g caster sugar
Finely grated zest and juice of 1 lemon
1 medium egg
1 medium egg yolk
60-90g raspberries
60-90g blueberries
Sprigs of mint, to decorate
Icing sugar, for dusting
20cm round loose-bottomed sandwich tin,
lined with baking parchment

Method

1. Set the oven to warm, Gas Mark 3 or 160°C.
2. *To make the base:* Crush the digestive biscuits finely, stir in the sugar and butter, then press into the base of the lined sandwich tin, levelling the surface.
3. *To make the filling:* Beat the cream cheese to soften it, then beat in the cream, sugar, lemon zest and juice and the egg and egg yolk. Slowly pour the filling over the base. Place the tin on a baking tray and then bake the cheesecake in the centre of the oven for 50-60 minutes, or until the filling has just set, taking care not to overcook it,



- or it will crack. The filling should be just set but should still wobble slightly. Turn the oven off and leave the cheesecake sitting in the oven for at least 2 hours.
4. Remove the cheesecake from the oven and chill it well in the fridge for several hours, or overnight.
5. Remove the cheesecake from the sandwich tin and peel away the lining paper. If you're going to serve it on the same day, place cake on a serving plate and arrange the raspberries and blueberries on top. Decorate with sprigs of mint and dust with a little icing sugar just before serving.
6. The undecorated cake will keep in the fridge for up to 2 days. Decorate with the fruit just before serving. *Not suitable for freezing.*

BLONDIES

Ingredients - Makes 15 squares

125g soft light brown sugar
125g butter, softened
2 medium eggs
1 teaspoon vanilla extract
125g self-raising flour
100-150g bar white chocolate, roughly chopped
100g packet pecan nuts, roughly chopped
26 x 16.5cm (10¼ x 6½ in) oblong tin, lined with baking parchment

Method

1. Set the oven to moderately hot, Gas Mark 5 or 190°C.
2. Heat the sugar and butter in a pan over a gentle heat, stirring until the sugar dissolves. Remove the pan from the heat and leave to cool slightly.
3. Stir in the eggs, one at a time, and then the vanilla extract. Fold in the flour and then pour into the oblong baking tin.
4. Sprinkle the chocolate and nuts over. Bake in the centre of the oven for 25-30 minutes, or until just firm to the touch in the centre.
5. Leave to cool in tin for about 10 minutes, then remove from the tin and leave on a wire rack to cool completely. Cut into 15 squares.

The blondies may be stored in an airtight container for up to 2 days. Wrap uncut cake in a freezer bag and freeze for up to 1 month. Allow to defrost, then cut into squares and serve.