

SUMMER RECIPES FOR RV'ERS

From Jeni's Kitchen

AVOCADO, BEETROOT AND CRISPY BACON SALAD

Ingredients – Serves 4

- 1 bag mixed salad leaves
- 2 small beetroot, cooked, peeled and sliced
- 2 ripe avocados, cut into chunks
- 4 rashers streaky bacon, grilled and crumbled
- 1 sachet of aromatic Garlic & Herb Salad Dressing Mix
- 60ml (4 tbs) olive oil
- 30ml (2 tbs) vinegar

Method

1. Place salad leaves, beetroot, avocado and bacon in a bowl.
2. Mix together salad dressing mix, olive oil and vinegar according to packet instructions. Drizzle over and lightly toss the salad. Serve immediately.

CHAR-GRILLED ASPARAGUS AND SPRING VEGETABLES WITH BBQ LAMB

Ingredients – Serves 4

- 300 g (10½oz) asparagus spears
- 200 g (7oz) courgettes, cut on the diagonal or into batons if large
- 75 ml (5 tbs) olive oil
- 2 medium or 1 large red pepper, de-seeded and cut into eight
- 1 medium red onion, cut into eight
- Salt and freshly-ground black pepper, to taste
- 4 x 175g (6oz) lamb leg steaks
- 3 large garlic cloves, cut in half
- To Serve: mint hollandaise, optional

Method

1. Clean the asparagus and trim any white ends or peel with a vegetable peeler.
2. Blanch the asparagus and courgettes in a pan of boiling salted water, refresh immediately.
3. Get the barbecue going or heat a ridged griddle pan until smoking hot.
4. Pour some olive oil into a dish and toss the vegetables in it, then cook them on the barbecue or griddle pan until charred and just soft, season well and keep warm.
5. Rub lamb steaks with garlic and olive oil and cook on the barbecue or griddle pan until pink, approximately 3 minutes each side.
6. Allow to rest then serve steaks with the asparagus, spring vegetables and mint hollandaise, if liked.

CHARGRILLED LAMB KEBABS

Ingredients – Serves 4

- 15 ml (1 tbs) olive oil
- 450g (1 lb) boneless, skinless chicken breast, cubed
- 1 courgette, cut into chunks

- 1 red pepper, de-seeded and cut into chunks
- 1 yellow pepper, de-seeded and cut into chunks
- 1 tbs Chicken Grill & Sizzle Seasoning
- 1 bag mixed salad leaves

Method

1. Place oil, chicken, vegetables and seasoning in a bowl and mix until evenly coated. Thread on to 4 skewers or kebab sticks, alternating chicken and vegetables.
2. Place under a pre-heated grill or on a barbecue, for 10 to 15 minutes, turning occasionally, until cooked through.
3. Serve kebabs on a bed of mixed salad leaveleaves.

NEW POTATOES STIR-FRIED WITH CHERRY TOMATOES AND GOAT'S CHEESE

Ingredients – Serves 2

- 250g (9oz) new potatoes, gently rubbed to remove flaky skin
- 30ml (2 tbs) olive oil
- 8 cherry tomatoes
- 1 courgette, sliced
- 2 tbs pine nuts
- 2x50g goat's cheese, sliced
- To serve: handful fresh rocket leaves;
- 30ml (2 tbs) basil oil

Method

1. Bring a large pan of water to the boil. Add potatoes, bring back to the boil, and cook for 12-15 minutes until tender. Drain.
2. Heat the oil in a wok or large frying pan. Add the cherry tomatoes and courgette and stir-fry for 2 minutes. Add the potatoes and pine nuts and stir-fry for 3 minutes. Add the goat's cheese and let the heat from the pan melt the cheese slightly.
3. Serve immediately topped with the rocket and drizzled with the basil oil.

Cook's Note

If you like your food hot and spicy add sliced chilli and replace the basil oil with chilli oil.

ASPARAGUS WITH WARM POTATO PANCAKES AND BACON

Ingredients – Serves 4

- 2 bundles British asparagus
- 8 rashers of smoked streaky bacon
- 1 jar good quality hollandaise sauce
- Freshly-ground black pepper
- For the Potato Pancakes
- 500 g (1 lb 2oz) potato, mashed and cooled
- 1 large egg, beaten
- 60g (2¼oz) plain flour
- 100ml (3½ fl oz) double cream
- 30g (1¼ oz) butter
- 15ml (1 tbs) olive or rapeseed oil

Method

1. First make the potato pancakes. Mix together the mashed potato, beaten egg and flour until smooth. (Fold in the double cream – the mixture should resemble a thick porridge. Melt the butter with the oil in a frying-pan. Over a medium heat, place spoonfuls of the mixture into the pan. Fry for 2 minutes golden brown, then carefully turn and cook for a further 2 minutes, or until cooked through. Keep warm.
2. Steam the asparagus over boiling water for 4 to 5 minutes, until cooked through but still retaining some bite. Fry bacon rashers until crisp.
3. Place the pancakes on 4 plates. Top with steamed asparagus, drizzle with the hollandaise sauce and grind over some black pepper Garnish with the rashers of streaky bacon.

SPICED SUMMER PUDDING

Ingredients – Serves 6

- 225g (8oz) plums, rinsed, stoned and cut into chunks
- 450g (1 lb) strawberries, washed, hulled and halved
- 225g (8oz) redcurrants, rinsed
- 75g (3oz) caster sugar
- 1 Vanilla Pod
- 1 tsp Mixed Spice
- 10 slices of 2-day-old white bread
- To Garnish: strawberries and redcurrants.
- To Serve: vanilla ice-cream or creme fraiche.

Method

1. Place plums in a saucepan and add a splash of water. Cover and simmer for 5 minutes. Add the soft fruits and sugar. Using a sharp knife, slice the vanilla pod in half lengthways and open it out. Add to the pan with the mixed spice. Simmer over a low heat for 5 minutes, then leave to cool for 10 minutes.
2. Meanwhile, cut crusts off bread. Line a 1.1 ltr (2 pt) pudding basin with 7 or 8 slices of bread, making sure they overlap each other well. Place another slice in the base and press into place gently.
3. Lift basin on to a small tray or container. Remove vanilla pod from fruit, carefully scraping any seeds back into mixture. Fill the lined basin with fruit and juices. Place the last few bread slices on top and tuck in any edges, making sure the fruit is completely covered. Place a small saucer on top and weight it down. The excess juices will spill over into the container. Pour into a jug and reserve. Chill all overnight.
4. When ready to serve, ease edges of pudding with a round bladed knife. Invert basin on to a plate and shake pudding. You will hear a slurping sound which tells you the vacuum has been released and the pudding will come out of the basin easily.
5. Spoon the excess fruit juices over the pudding and decorate with some strawberries and redcurrants. Serve.

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