

Family Favourites



Surf 'n' Turf

This is a great dish for the men cooking the barbecue to do!

PREPARATION: **10mins** COOKING: **15mins** SERVES: **4**

Ingredients:

- 2 teaspoons vegetable oil
- 4 x 150g steaks (we used eye fillet)
- 8 green prawns, heads and shells removed
- 8 asparagus spears, trimmed and blanched
- 1/3 cup KRAFT* Squeeze Tangy Seafood Dressing

Method:

1. **HEAT** the oil in a large frypan or barbecue plate over medium heat. Add the steaks and cook until required doneness. Remove the steak from heat; rest, covered in foil for 5 minutes.
2. **DRAIN** the pan; return to heat and cook the prawns until pink and cooked through. Add the asparagus and heat through.
3. **PLACE** the steak onto individual serving plates. Top with the prawns and asparagus spears. Drizzle generously with the KRAFT Thousand Island Dressing. Serve with vegetables.



French Onion Gratin

Serve this favourite with roast meats and vegetables.

PREPARATION: **20mins** COOKING: **10mins** SERVES: **4**

Ingredients:

- 5 (1kg) large potatoes
- 1 cup stuffing mix
- 220g KRAFT Light French Onion Dip
- 1 1/2 cups reduced fat milk

Method:

1. **SLICE** potatoes into 5mm slices.
2. **SPRINKLE** half the stuffing mix on the bottom of a baking dish. Lay potatoes into the baking dish, then finish with remaining stuffing mix.
3. **WHISK** together the French Onion Dip and milk until smooth. Pour evenly over the potatoes.
4. **BAKE** at 180°C for 1 hour or until cooked and top is golden brown.



Lamb Shank and Vegetable Soup

This delicious soup is full of flavour.

PREPARATION: 10mins COOKING: 10mins SERVES: 4

Ingredients:

- 2 tablespoons oil
- 6 lamb shanks, dusted with plain flour
- 1 tablespoon vegetable oil, extra
- 3 carrots, chopped
- 2 onions, chopped
- 3 stalks celery, chopped
- 2 teaspoons minced garlic
- small bunch of mixed herb sprigs (eg. sage, thyme, rosemary), tied together
- 2 litres prepared KRAFT Bonox stock
- 1 tablespoon tomato paste
- 1 cup chopped green beans or broad beans

Method:

1. **HEAT** the oil in a large saucepan; add the lamb shanks and cook over high heat until well browned, all over. Remove shanks.
2. **HEAT** extra oil and cook carrots, onions, celery and garlic until browned. Return lamb shanks to pan with herbs, Bonox stock and tomato paste.
3. **SIMMER**, uncovered, over low heat for 2 hours or until lamb shanks are cooked and tender. Add broad beans and cook for a further 5 minutes. Remove herbs and serve.

Handy Hint:

To make 2 litres of KRAFT Bonox stock: Combine 2 litres of boiling water with 2 tablespoons KRAFT Bonox. Best made the day before eating.



Parmesan Yo-Yo's

Please try these little biscuits. They are absolutely fabulous.

PREPARATION: 20mins COOKING: 10mins MAKES: 25

Ingredients:

- 1 cup plain flour
- ½ cup KRAFT* Grated Parmesan Cheese
- 125g butter, chilled and cubed
- Filling
- 125g block PHILADELPHIA* Cream Cheese, softened
- 2 tablespoons finely chopped basil
- ¼ cup (50g) semi sundried tomatoes, finely chopped
- cayenne pepper, to taste

Method:

1. **COMBINE** the flour, Parmesan and butter in a food processor until mixture forms a ball.
2. **ROLL** the pastry between sheets of glad bake until 3mm thick. Cut out 4cm circles using a cutter and place them on a lined baking tray. Bake at 200C for 10 minutes or until browned. Cool.
3. **COMBINE** the filling ingredients and spread half the biscuits evenly with filling. Top with remaining biscuits. Serve immediately.



Handy Hint:

The best way to soften Philadelphia* block is to allow it to stand for 1 hour at room temperature or remove Philly* from foil, cut into chunks and microwave on high for 30 seconds per 250g.

Coconut and Passionfruit Sandwiches

These delightful little morsels are great for afternoon tea.

PREPARATION: 20mins COOKING: 5mins MAKES: 12

Ingredients:

- 1 egg
- ½ cup caster sugar
- 1 tablespoon flour, sifted with
- 1 teaspoon baking powder
- 2 ½ cups shredded coconut
- 1 tablespoon butter, melted
- ½ cup ETA Lemon Flavoured Spread
- 1-2 passionfruit, seeded or ¼ cup canned passionfruit

Method:

1. **BEAT** egg and sugar until thick and creamy. Fold in sifted flour and baking powder. Stir through coconut and butter.
2. **PLACE** teaspoonfuls of mixture onto lined baking trays. Bake at 180C for 5 minutes or until golden brown. Cool.
3. **COMBINE** ETA Lemon Flavoured Spread and passionfruit. Sandwich teaspoonfuls of filling between the biscuits. Serve immediately.

