

Let's have a
BRUNCH
PARTY
this weekend





A BRUNCH PARTY

It is an unusual and easy way of entertaining. And a Sunday is ideal for this kind of party because most of the preparation can be done on Saturday. Invite friends to drop in between 10 and 12:30 the Sunday afternoon.

**Salmon Kedgeree
Kidney Kebabs
with devilled sauce**

**Scotch Eggs
Devils on Horseback
Country Ham Pastries
Apple and Mincemeat Pastries**

Coffee, Fruit juices, Beer, Sherry, Wine

THERE are two main dishes - you can either serve both or choose one. The recipes serve six people, you can, of course, multiply the quantities to suit the number of guests you have invited.

THE DAY BEFORE

- Make a shopping list and buy all the necessary ingredients, including the drinks.
- Make, the Scotch Eggs.
- Prepare the Salmon Kedgeree to stage 7 and keep ingredients in separate covered containers in the refrigerator.
- Assemble Kidney Kebabs on skewers, cover and keep in the refrigerator.
- Make Devilled Sauce.
- Prepare the Devils on Horseback ready for cooking.
- Make and bake the savoury and sweet pastries.
- Chill fruit juices in the refrigerator overnight.
- Lay table end arrange plates and dishes as far is possible.
- The Salmon Kedgeree and the Kidney Kebabs will need plates and forks.
- Everything else can be eaten with the fingers.

BEFORE THE GUESTS ARRIVE

- Buy fresh bread or rolls if possible.
- Prepare a moderately hot oven (400°F).
- If you have to use yesterday's bread, pass quickly under a running tap to dampen, then place at the top of the oven for about 10 minutes until crisp and hot.
- If the Kidney Kebabs are cooked in oven, cook Devils on Horseback in same tin, or put them in when Kebabs come out.
- Once Kidney Kebabs and Devils on Horseback are cooked, reduce heat to warm (300 - 325°F).
- Finish the Kedgeree and turn into a well-buttered serving dish.
- Cover and keep it hot in the oven, garnish just before serving.
- Place pastries on a baking sheet and warm through before serving.

SALMON KEDGEREE

225 gram long-grain rice	4 eggs
1 can salmon (about 225 gram)	1 packet frozen peas (115 gram)
1 medium-sized onion	85 gram butter or margarine
4 tablespoons soured cream	1 level dessertspoon chopped parsley

- 1.) Cook the rice in a large saucepan of boiling salted water for 12 minutes until tender. Drain, cool.
- 2.) Boil the eggs for 12 minutes. Drain and cool in cold water.
- 3.) Drain liquid from salmon. Flake the fish, discarding skin and bones.
- 4.) Cook the peas as directed. Drain.
- 5.) Shell hard-boiled eggs. Cut in half and remove the yolks. Chop the whites. Grate or sieve yolks.
- 6.) Prepare and finely chop the onion.
- 7.) Melt half the butter/margarine in saucepan, fry onion 5 minutes until softened, without browning.
- 8.) Using a fork and stir in the rice, heat for 2 minutes.
- 9.) Stir in salmon, egg white, peas and remaining butter or margarine. Heat for 2 minutes, stirring occasionally.
- 10.) At last moment stir in soured cream and turn into a hot, buttered dish.
- 11.) Sprinkle egg yolk round edge of kedgerree and garnish with parsley.

KIDNEY KEBABS and Devilled Sauce

6 lambs' kidneys	6 rashers streaky bacon
6 button mushrooms	42 gram butter or margarine
6 small tomatoes	

Devilled Sauce:

1 small onion	1/2 lemon
15 gram butter or margarine	1/2 can tomato juice (456 ml)
2 to 3 teaspoons Worcester sauce	2 to 3 teaspoons French mustard
1 level teaspoon castor sugar	salt and pepper
1/2 level teaspoon paprika	1 level tablespoon redcurrant jelly

- 1.) Prepare a hot grill.
- 2.) Prepare the kidneys and cut in half. Remove papery skins and white cores.
- 3.) Trim bacon rashers, roll up neatly.
- 4.) Prepare mushrooms, leave whole.
- 5.) Melt the butter or margarine in a small saucepan.
- 6.) Thread kidney halves, bacon rolls, mushrooms and tomatoes on to 6 skewers.
- 7.) Lay in base of grill pan (or cook in oven - see note below).
- 8.) Brush with melted butter or margarine.
- 9.) Cook under the grill for 5 minutes, turn and grill for further 5 minutes.

To make the devilled sauce:

- 1.) Prepare the onion and chop finely. Grate the lemon rind.
- 2.) Melt the butter or margarine in a small saucepan.
- 3.) Cook onion 5 minutes until softened, without browning.
- 4.) Stir in the lemon rind, tomato juice, Worcester sauce, French mustard, castor sugar, seasoning, paprika and redcurrant jelly.
- 5.) Bring to the boil and cook steadily for 5 minutes until thickened and reduced in quantity.
- 6.) Arrange the kebabs on a hot dish.
- 7.) Pour over a little of the devilled sauce and serve remainder separately.

Note: The kebabs may be cooked in the oven. Prepare a moderately hot oven (400°F), centre shelf. Place kebabs in roasting tin, pour over melted butter. Cook 20 to 25 minutes, basting occasionally.

SCOTCH EGGS

3 large eggs	225 gram pork sausage meat or sausages
1/2 to 1 level teaspoon dried mixed herbs	14 gram plain flour
1 small egg	56 gram dried breadcrumbs
deep fat for frying	

- 1.) Boil the large eggs for 12 minutes, drain, cover in cold water and leave until completely cold.
- 2.) Mix the sausage meat with the herbs (if using sausages remove skins).
- 3.) Shell the hard-boiled eggs, roll them in the flour.
- 4.) Divide the sausage meat into three.
- 5.) Mould the sausage meat round each egg to cover it completely.
- 6.) Break the small egg into a shallow dish, beat with a fork. Tip breadcrumbs into another dish.
- 7.) Dip the sausage-coated eggs in the beaten egg, then press into the breadcrumbs to cover.
- 8.) Heat a pan of deep fat until a slight haze appears.
- 9.) Place the eggs in the frying basket and lower into hot fat. Fry for 5 to 8 minutes until golden brown and the sausage meat is cooked through.
- 10.) Drain well on soft kitchen paper.
- 11.) Cut in wedges or halves and arrange on a plate.

DEVILS ON HORSEBACK

12 large prunes	56 gram cream cheese
28 gram shelled walnuts	6 rashers streaky bacon

- 1.) Place the prunes in a bowl, cover with boiling water and soak for about an hour.
- 2.) Prepare a moderately hot oven (400°F) upper centre shelf.
- 3.) Soften the cream cheese in a small bowl with a fork or wooden spoon.
- 4.) Chop the walnuts and add to the cream cheese and mix well.
- 5.) Drain and stone the prunes, taking care to keep as whole as possible.
- 6.) Using the handle of a teaspoon fill the prunes with the cream cheese mixture.
- 7.) Trim the streaky bacon and remove rinds.
- 8.) Flatten rashers with a round ended knife blade and cut each in half.
- 9.) Wrap a half rasher of bacon round each prune and place on a baking sheet.
- 10.) Bake in oven for 8 to 10 minutes.
- 11.) Pierce each prune with a cocktail stick and arrange on a serving plate. Serve hot or cold.

COUNTRY HAM PASTRIES

a packet ready-made puff pastry (about 225 gram)	
2 cans country ham pate (70 gram each)	1 rounded tablespoon piccalilli
beaten egg yolk	milk to glaze

- 1.) Thaw the pastry if necessary as directed on the packet.
- 2.) Prepare a hot oven (425°F, Gas Mark 7), upper centre shelf.
- 3.) Turn the pate into a small bowl and add the piccalilli; mix well.
- 4.) Roll out pastry to about 1/8 inch thick to make an oblong 6 inches by 9 inches; trim edges and cut into 6 neat squares.
- 5.) Divide the pate mixture between the pastry squares, spreading some in the centre of each.
- 6.) Damp the edges with cold water.
- 7.) Roll up each pastry square from one corner to the other.
- 8.) Seal the edges then curve round to make horseshoe shapes and transfer to a baking sheet.
- 9.) Brush lightly with egg glaze.
- 10.) Bake in oven about 20 minutes until well risen and golden brown and transfer to a wire rack.
- 11.) Serve hot or cold.

APPLE AND MINCEMEAT PASTRIES

a packet ready-made puff pastry (about 225 gram)	
1 small cooking apple	1 to 2 tablespoons water
1 rounded tablespoon castor sugar	2 rounded tablespoons mincemeat
beaten egg yolk	milk to glaze

- 1.) Thaw pastry if necessary as directed.
- 2.) Prepare a hot oven (425°F, Gas Mark 7), upper centre shelf.
- 3.) Prepare the apple and slice into a saucepan. Add the water.
- 4.) Bring to the boil, cover and simmer for 5 to 8 minutes until soft and pulpy.
- 5.) Sweeten with the castor sugar.

- 6.) Roll out pastry to about 1/8 inch thick to make an oblong 6 inches by 9 inches.
- 7.) Trim and cut into 6 even squares.
- 8.) Spread apple mixture in centre of each square and top with mincemeat.
- 9.) Damp the edges with cold water.
- 10.) Roll up each pastry square from one corner to the other.
- 11.) Seal the edges well then curve the pastry round to make horseshoe shapes.
- 12.) Transfer the pastries to a baking sheet and brush with egg glaze.
- 13.) Bake about 20 minutes until well risen and golden brown.
- 14.) Transfer to a wire rack.
- 15.) Serve of or cold.

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