

# STARTER **MAKES 2**

## Victory scotch eggs

## & beetroot potato salad

- Eggs
  - Three sausages
  - Two slices of bread
  - 20g grated cheese
  - 1 tbsp mayonnaise
- FOR THE SALAD**
- 225g potatoes
  - Two spring onions, thinly sliced
  - Some slices of cooked beetroot
  - Grated cheese to taste
  - Salad cream or mayonnaise

### PREPARATION:

1. Hard boil the eggs in boiling water for ten minutes. Remove eggs and allow them to cool.
2. Chop 225g of salad potatoes into neat small chunks. Boil the potatoes until they are tender (approx 20 minutes). Strain and leave to one side.
3. Meanwhile, crack and peel the eggs and cut each egg in two. Remove the yolk. Place the yolk in a separate bowl, and mash together the yolks with the cheese and mayonnaise. Put this mixture back into the centre of the whites of the eggs.
4. Skin the sausages and squash the meat together into a ball. Roughly spread the sausage meat flat. Put the eggs back together with their new filling. Cover each egg in the sausage meat, carefully making sure that all the edges are stuck well together. Shape each covered egg into a ball.
5. Next, grate the bread to make breadcrumbs. Brush each Scotch Egg with milk and roll in the breadcrumbs until covered.
6. They are now ready to cook in a 180 degrees Celsius oven for 30 minutes. Turn occasionally to keep the shape of the Scotch Egg.
7. Mix the pre-cooked and cooled potatoes, onions, beetroot, and cheese and salad cream or mayonnaise, to make a colourful salad. Serve alongside your Scotch Egg.



# MAIN **SERVES 4**

## Minced beef & dumplings

### FOR THE MINCE BEEF

- 2 tbsp vegetable oil
- One large onion, thinly sliced
- Two garlic cloves, finely chopped
- Two celery sticks, finely sliced
- Two carrots, diced
- 500g beef mince
- 400g can of chopped tomatoes
- 2 tbsp tomato purée
- 450ml beef stock

- Pinch of caster sugar
- One bay leaf
- Salt & black pepper

### FOR THE DUMPLINGS

- 250g self-raising flour
- 125g beef suet, shredded
- ½ tsp fine sea salt
- 2 tbsp finely chopped fresh parsley
- 1 tsp finely chopped rosemary
- 1 tsp finely chopped thyme

### PREPARATION:

1. For the mince, heat the oil in a large pan and cook the onion, garlic, celery and carrots for 15 minutes. Stir occasionally until the vegetables are softened and lightly coloured.
2. Add the beef and cook for a further 5 minutes until the mince begins to brown, stirring regularly to break up the meat.
3. Add the tomatoes, tomato purée, beef stock, sugar and bay leaf. Season with salt and black pepper, then bring to the boil. Reduce the heat and simmer the mince gently for 20 minutes, stirring occasionally.
4. To make the dumplings, put the flour in a bowl and stir in the suet, salt and herbs. Make a well in the centre and add enough cold water to make a soft, spongy dough – you'll need about 200ml. Lightly flour your hands and roll the mixture into 12 small balls.
5. Stir the mince well and remove the pan from the heat. Drop the dumplings on top of the mince, then cover with a tightly fitting lid and return the pan to a medium heat. Cook for 18–20 minutes or until the dumplings are well risen. Serve with some green vegetables.



# PUDDING

SERVES 2

## Jam Bread & Butter Pudding

- Four slices of bread
- 300ml milk
- 50g butter
- Plum or apricot jam
- 50g sultanas
- Sprinkling of sugar
- Two eggs
- Nutmeg or cinnamon to taste
- 50g sugar



### PREPARATION:

1. Spread the bread with the butter and jam and cut into neat squares.
2. Layer the bread with the sultanas, finishing with the bread.
3. Beat the eggs with the sugar, warm the milk, pour over the eggs and whisk.
4. Pour the custard over the bread, allowing it to stand for at least 30 minutes to let it soak in.
5. Pre-heat the oven to 150 degrees Celsius. Sprinkle sugar and nutmeg or cinnamon over the pudding and bake for 1 hour and 15 minutes or until just firm.



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