**BUSY BAKERS TUESDAY JANUARY 12th 2021**

**ZOOM MEETING 11am**

**ITALIAN CHICKEN**

Serves 4

½ tbsp oil/Fry Light spray frying pan

4 chicken breasts chopping board & sharp knife

2 rashers of bacon garlic crusher

1 onion jug

2 cloves garlic grater

100g/4oz mushrooms

14oz tin chopped tomatoes

1½tsp dried Basil or 1tbsp fresh Basil

1tbsp fresh Parsley

6floz red wine

Salt & Pepper

Parmesan or other strong cheese to serve

Casserole dish

Pre heat oven Electric 190C/Fan 170C, Gas 5

**Method**

1. Cut bacon into small pieces
2. Peel and slice onion
3. Peel and crush garlic
4. Wipe and slice mushrooms
5. Heat oil in frying pan, add chicken and brown
6. Place in casserole dish
7. Add bacon and onions to pan and sauté for 3-4 mins
8. Add garlic and sauté for 2 mins
9. Add mushrooms, cook 2-3mins
10. Stir in tomatoes, wine and herbs
11. Allow to boil
12. Season and pour over chicken
13. Cover tightly and bake for about 1 hour 15 mins
14. Sprinkle over cheese when serving

Serve with green vegetables, jacket, new potatoes or pasta and garlic bread

**GINGERED BEEF**

Serves 6

675g 1½lb braising steak chopping board& sharp knife

50g/2oz flour scissors

Salt & pepper frying pan

1½tsp ground ginger garlic crusher

3tbsp oil grater

1tbsp root ginger plastic bag

3 cloves garlic jug

2 onions measuring spoons

300ml/½pt beef stock tin opener

Tin chopped tomatoes

2tbsp vinegar

1tbsp thick honey

1tbsp Worcester sauce

1 tin cannellini beans, drained

Preheat oven Electric 160C/Fan 140C, Gas 3 – or use Slow Cooker approx. 4 hours, until meat is tender, add beans and cook for further hour

Method

1. Trim steak into 2.5cm/1inch cubes
2. Peel and slice onion
3. Peel and crush garlic
4. Peel grate ginger
5. Place flour, salt, pepper and ginger in plastic bag
6. Add meat and toss to cover
7. Heat oil and fry meat to seal, do this in batches
8. Place meat in casserole
9. Fry onions in the remaining oil, add root ginger and garlic
10. Gradually add the stock, tomatoes, vinegar, honey and Worcester sauce.
11. Season
12. Bring to boil and pour over beef
13. Cover and cook for 2 hours, or until meat is tender – 3-4 hours Slow Cooker
14. Add beans and cook for further 25-30mins
15. Serve with jacket potato, carrots and green beans

This is more flavourful the next day, in my opinion

To freeze: freeze at end of step 13

**PEANUT BUTTER COOKIES**

50g/2oz butter/margarine mixing bowl

75g/3oz soft brown sugar food mixer

½ egg small dish

½tsp vanilla essence measuring spoon

100g/4oz peanut butter

75g/3oz SR flour

Line baking tray with baking paper

Preheat oven Electric 180C/Fan 160C, Gas 4

**Method**

1. Place butter, peanut butter and sugar in mixing bowl
2. Beat together until soft and creamy
3. Add egg and vanilla essence. Beat well
4. Fold in flour
5. Roll into balls and flatten gently with a fork
6. Bake for 15mins. Halfway through cooking press down gently with fork
7. Store in air tight tin