

The Briscoe Family Christmas

The two days prior to Christmas are a flurry of activity in the Briscoe household, as this is when many of the deserts are prepared and last minute food shopping carried out. As many vegetables as possible are prepared in advance along with the apple sauce for the pork and stuffing for the turkey. The table is set on Christmas Eve in readiness for the 'big event' the following day.

The turkey is stuffed and put in the oven early on Christmas morning. Our guests normally start arriving from 10.30am onwards and a CD of Christmas carols plays in the background while presents are being opened. 'White Christmas' and 'Frosty the Snowman' are a couple that spring to mind – ridiculous really as our day quickly begins to warm up! During this time Mrs. Briscoe flits between the lounge and kitchen checking on the turkey's progress and preparing the pork prior to cooking.

Lunch always begins around 2pm after the arrival of the last of our guests.

Whilst Linda is the master chef, our guests and family often pitch in and help out.

The Christmas meal table is always a lot of fun, and we've never yet run out of food! We all do




our best to get through the entrée and main course....in readiness for dessert...



After such a huge lunch we have a tendency to lie around like beached whales declaring we have learnt our lesson and will never indulge in eating such a big meal again. But of course, when next Christmas comes around.....





Briscoe Family Christmas

Lunch Menu

Entree

Shrimps
Prawns
Smoked Salmon
Avocado Salsa*
Seafood Sauce (Masterfood brand - delicious!)
Lemon wedges

Main Course

Turkey with Apricot and Almond Stuffing* with Cranberry Sauce
Roast Pork and Crackling with Apple Sauce
Leg of Ham
Roast Potatoes and Pumpkin
Assorted Vegetables (peas, corn, cauliflower, broccoli, beans, carrots)
Turkey Gravy*

Dessert

Ice-Cream Plum Pudding*
Mini Plum Puddings*
Mince Pies*
Shortbread*
Pineapple Fruit Cake*
Florentines*
Fresh Fruit Platter

*Recipes follow

Avocado Salsa

(Serves 6 – 8 as an entrée)

Ingredients

- ❖ 3 medium Tomatoes (peeled and diced)
- ❖ 2 large Avocados (diced)
- ❖ 1 small Red Onion (diced)
- ❖ 2 Spring Onions (finely sliced)
- ❖ 2 teaspoons Fresh Dill (finely chopped)
- ❖ 2 - 3 tablespoons Lemon Juice
- ❖ 2 - 3 tablespoons Olive Oil
- ❖ Salt and Pepper



Instructions

Combine all ingredients in a bowl and refrigerate for 15 - 30 minutes. Put a couple of tablespoons of the salsa in the middle of an entrée plate. Top with shrimps, slices of smoked salmon, seafood sauce and a wedge of lemon. Place large prawns around the plate for decoration.

It's also delicious with the addition of some diced mango.



Turkey Stuffing

Ingredients

- ❖ 1 kg Sausage Mince
- ❖ 1 large Onion (diced)
- ❖ 100 gm Slivered Almonds
- ❖ 200 gm dried apricots (chopped)



Instructions

Mix everything together in a bowl. Remove the turkey neck (to be used in the gravy) then wash out the turkey and dry it with paper towel. Push the stuffing into both ends of the turkey and cover the neck end with the loose skin, pinning into place with a skewer. Wrap in two layers of foil and bake in a moderate oven (180°C for a normal oven, 160°C fan-forced) until cooked, opening the foil for the last 30 minutes to brown the skin. Cooking time should be calculated at 45 minutes per kilo. Don't forget to include the weight of the stuffing as well as the turkey!!



Turkey Gravy

Ingredients

- ❖ Turkey neck
- ❖ 1 ½ litres Water
- ❖ 1 Onion (chopped)
- ❖ Salt to taste
- ❖ 1 tablespoon Gourmet Gravy Powder
- ❖ ½ tablespoon Cornflour



Instructions

Put the turkey neck into a saucepan with the water and onion then bring to the boil. Turn down the heat to low and simmer until the water has reduced by at least half. This will take about 1 ½- 2 hours. Skim off the scum which has formed on the surface and remove the turkey neck. When cool enough to handle, remove as much meat as possible and return to the pan along with salt to taste. Mix the gravy powder and cornflour to a paste with a small amount of cold water. Add about 50 ml of the turkey water to the paste and stir. Bring the pan to the boil then slowly pour the thickener in and continue stirring until the gravy thickens.



Ice Cream Plum Pudding

Ingredients

- ❖ 4 litres good quality Vanilla Ice Cream
- ❖ 500 - 700 gm Fruit Mince (from Health Food Store)
- ❖ Melted Chocolate (cool but not set)



Instructions

Soften the ice cream in a large bowl with a wooden spoon then stir in the fruit mince. Quantities are unimportant, just add to suite taste.

Line a large pudding basin with plastic wrap. Pour in the softened mixture, flatten the surface and cover with more plastic wrap. Refreeze for at least 24 hours.

Remove from freezer 15 minutes prior to serving then stand the bowl in hot water for a couple of minutes - this makes it easy to turn out of the basin. Take the plastic off the surface and turn out onto a serving platter. Remove the remaining plastic and pour melted chocolate onto the top until it drips down the sides. When set, decorate with a sprig of holly.



Mini Plum Puddings

Ingredients

- ❖ 700 gm can Plum Pudding
- ❖ 100 gm chopped Almonds
- ❖ 2 - 4 tablespoons brandy
- ❖ 300 gm Dark Chocolate Melts
- ❖ 100 gm White Chocolate Melts
- ❖ 30 gm Copha
- ❖ Red and Green Glace Cherries



Instructions

Crumble pudding into a mixing bowl and stir in the nuts and brandy. Combine well. Roll into small balls and set aside to chill.

Melt dark chocolate and Copha in a bowl over a double saucepan and dip the balls into the mixture, allowing the excess chocolate drip back into the bowl. Place on a greaseproof paper lined tray and allow to harden at room temperature.

Melt the white chocolate in a bowl over a double saucepan then drizzle a small amount over each mini-pudding. Decorate with tiny pieces of red and green cherry and allow to harden at room temperature.

You'll probably need to make a double batch as these are very popular, especially if you've been generous with the brandy!



Mince Pies

Ingredients

- ❖ 400gm Self-Raising Flour
- ❖ 100gm Custard Powder
- ❖ 250gm Margarine
- ❖ Pinch of Salt
- ❖ Cold Water to mix
- ❖ 500 - 750gm Fruit Mince (from Health Food Store)
- ❖ Small amount of beaten egg and milk to brush surface
- ❖ (optional) Sifted Icing Sugar



Instructions

Sift flour, custard powder and salt into a large bowl. Add the margarine and chop up with a knife until the pieces are small. Rub the margarine into the flour with finger tips until the consistency of fine breadcrumbs is achieved. Add water in small amounts, mixing with hands until a firm but not sticky dough forms. Set aside for 15 minutes.

Flour the work surface and rolling pin then roll out half the dough to 2 - 3 mm thickness. Cut into rounds with a cutter and place into greased patty tins or muffin pans. Place a small amount of mince into each one (don't over-fill or they'll boil over). Roll out the remaining dough and cut slightly smaller rounds to fit the top. Press down the edges to seal then prick the top with a fork. Brush tops with a mixture of egg and milk if a gold crust is desired. Re-roll the remaining pastry to make more pies - continue until all the pastry has been used.

Bake in moderate oven (180°C normal oven, 160°C fan-forced) for approximately 10-15 mins. Prior to serving, sprinkle with sifted icing sugar.



Shortbread

Ingredients

- ❖ 250gm Butter
- ❖ 125gm Castor Sugar
- ❖ 375gm Plain Flour
- ❖ 60gm Rice Flour



Instructions

Sift dry ingredients together into a large bowl. Add the softened butter and mix everything together with hands until pliable. Lightly flour the work surface then roll out or press to 1cm thickness. Cut into rounds or shapes desired with cutters. Place on greased trays and bake in a slow oven (150°C for a normal oven, 130°C fan-forced) for 10 - 15 minutes. Cool on a wire rack.



Pineapple Fruit Cake

Ingredients

- ❖ 1 x 450 gm tin Crushed Pineapple
- ❖ 125 gm Butter
- ❖ 375 gm Mixed Dried Fruit
- ❖ 1 cup Sugar
- ❖ 1 teaspoon Mixed Spice
- ❖ 1 teaspoon Bicarbonate of Soda
- ❖ 2 cups Self-Raising Flour (sifted)
- ❖ 2 beaten Eggs



Instructions

Put pineapple, butter, fruit, sugar and spice into a saucepan and bring to the boil. Turn down heat and simmer for 10 - 15 minutes until soft. Stir in the soda and cool. Mix the flour and eggs into the cool mixture with a wooden spoon then pour into a greased and lined 20cm tin (or 2 loaf tins). Bake in a moderate oven (180°C normal oven, 160°C fan-forced) for 1 - 1 ¼ hours until cooked (test with a skewer). If using 2 loaf tins, cooking time should be around 45 minutes. Cool in the tin for 5 minutes then turn out onto a wire rack.



Florentines

Ingredients

- ❖ 60 gm Butter
- ❖ 1/3 cup Sugar
- ❖ 2 tablespoons Plain Flour
- ❖ ½ cup Flaked Almonds
- ❖ ¼ cup Glace Cherries (chopped)
- ❖ ¼ cup Dried Apricots (chopped)
- ❖ 125gm Dark Chocolate



Instructions

Cream butter and sugar together until light and fluffy. Blend in the flour then add the almonds, cherries and apricots. Mix well.

Spoon small teaspoonsful onto a lightly greased baking tray allowing room for spreading. Bake in a moderate oven (180°C for normal oven, 160°C fan-forced) for 4 - 5 minutes until golden.

Using a spatula, push each Florentine into a round shape while still hot then cool on the tray. Remove to a wire rack and cool completely until firm.

Melt chocolate in a bowl over a double saucepan of boiling water then spread over the flat side of each Florentine. Run a fork across the bottom to give a wavy effect then cool until firm. If there is any chocolate left over, drizzle over the top of each biscuit.

Store in an airtight tin.

