

Lemon Rosemary Garlic Chicken & Potatoes



 Servings: 6

 Prep: 20 min.

 Cook Time: 1 hr.

INGREDIENTS

1/3 CUP OF OLIVE OIL
1/4 CUP FRESH LEMON JUICE
1 (3.5OZ) JAR DRAINED CAPERS
2 LEMONS, SLICED
10 GARLIC CLOVES, SMASHED
3 TBSP FRESH ROSEMARY
LEAVES

2 TSP KOSHER SALT
1 TSP GROUND BLACK PEPPER
3 TBSP OLIVE OIL
6 CHICKEN LEGS (1 1/2 LBS)
4 BONE-IN CHICKEN THIGHS
2 LBS SMALL RED POTATOES
CRUSTY FRENCH BREAD

DIRECTIONS

1 Preheat oven to 450°F. Stir together first 8 ingredients in a medium bowl.

2 Place a roasting pan on stove top over 2 burners. Add 3 tablespoons. olive oil, and heat over medium-high heat.

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Sprinkle chicken with desired amount of salt and pepper; place, skin sides down, in pan. Add potatoes. Cook 9 to 10 minutes or until chicken is browned. Turn chicken, and pour lemon mixture over chicken.

3 Bake at 450°F for 45 to 50 minutes or until chicken is done. Serve chicken with sauce and French bread.

Cherry & Almond Crumble



Servings: 6



Prep: 10 min.



Cook Time: 35 min.

INGREDIENTS

215G PACKET ALMOND
FINGER BISCUITS CRUMBLD
1/3 CUP CHOPPED ALMONDS
2 TBSP BROWN SUGAR
670G JAR MORELLO
CHERRIES

1/2 CUP CASTER SUGAR
1 VANILLA BEAN, SPLIT,
SEEDS SCRAPED
2 TBSP ARROWROOT
250G THICK GREEK YOGURT
1/2 CUP THICKENED CREAM

PREPARATION

1 Preheat the oven to 350°F. Combine almond biscuit crumbs, nuts and brown sugar in a bowl. Set aside.

2 Drain the cherries, reserving the juice. Place cherry juice, caster sugar, vanilla pod and half the vanilla seeds in a saucepan over medium heat, stirring to dissolve sugar. Dissolve arrowroot in 2 tablespoons warm cherry juice mixture, then return to the pan, whisking to combine. Cook, stirring, for 6-8 minutes until thickened, then add the

Cherry & Almond Crumble

cherries.

3 Divide cherry mixture among six 1-cup (250ml) ramekins (or use a 1.5L baking dish). Cover with crumb mixture. Bake for 15-20 minutes until golden and bubbling.

4 Meanwhile, whisk yoghurt, cream and remaining vanilla seeds together until soft peaks form. Serve crumble hot, drizzled with yoghurt mixture.

Gin Basil Smash



INGREDIENTS

1 CUP DEMERARA SUGAR
1 CUP WATER
2 OZ GIN
1 OZ FRESH LEMON JUICE

$\frac{2}{3}$ OUNCE SIMPLE SYRUP
10 BASIL LEAVES
BASIL SPRIG FOR GARNISH

PREPARATION

1 Make the simple syrup: Heat the sugar and water in a saucepan over medium heat. Do not boil. Stir until sugar dissolves, about 3 to 5 minutes, then remove the pan from the stove. Cool. Transfer the syrup to a clean bottle or jar. Cover and refrigerate.

2 Make the cocktail: Muddle basil leaves with lemon juice and simple syrup. Add ice and gin and shake. Double-strain into a chilled cocktail glass with ice. Garnish with a basil sprig.