

SPRING LIFESTYLE AT SADDLERS RIDGE - RECIPIES

Tuscan Marinade for Chicken or Lamb

- 1 bunch oregano
- 1 bunch basil
- 1 bunch thyme
- ½ bunch rosemary
- 6 cloves roasted garlic
- 50ml olive oil
- 50gm sundried tomato
- Kibbled black pepper (fresh cracked pepper)

Chop all herbs finely before putting into food processor with remaining ingredients. If you enjoy chillies you can add them to this stage as well.

Notes:

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Thai Marinade for Chicken or Lamb

- 1 stick lemongrass
- 25gm kaffir lime leaves
- 2 long red chillies
- 75gm knob of fresh ginger
- ½ cup sesame seeds
- 2 tablespoons brown sugar
- 2 bunches mint

Chop lemongrass, kaffir lime, chillies and ginger finely and add to remaining ingredients into food processor and pulse to chunky even paste.

Notes:

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Watermelon & Vodka Granita

- 1 kg piece of watermelon, rind removed to give 600gm flesh
- 2 teaspoons lime juice
- ¼ cup(60gm) caster sugar
- ¼ cup citrus flavoured vodka

Coarsely chop the watermelon removing the seeds. Place the flesh in a food processor and add the lime juice and sugar. Process until smooth, then strain through a fine sieve. Stir in the vodka, then taste if the watermelon is not very sweet, you may need to add a little more sugar.

Pour into shallow 1.5 ltr container and freeze for about 1hr or until begins to freeze around the edges. Scrape the frozen parts back into mixture with a fork. Repeat every 30 minutes for about 4hrs or until even ice crystals have formed.

Serve immediately or beat with a fork just before serving

Notes:

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Baby Beetroot, Onion, Spinach & Fetta Salad with Apple Cider Dressing

- 1 850gm tin of baby beetroot
- 2 Spanish onion thinly sliced
- 1 bag baby spinach leaves
- 100gm fetta
- 1 bottle of apple cider (or sparkling apple juice)

Drain beetroots very well toss in bowl with onion and place onto hot BBQ turn constantly until onion and beetroot caramelise and deglaze BBQ with ½ apple cider. Remove and add to bowl with spinach and fetta. and enjoy with remaining apple cider.

Notes:

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Beetroot, Walnut & Fetta Dip

- 1 small can baby beetroot
- 50gm walnuts
- 100gm fetta cheese

Blend in food processor until lumpy paste

Roast Pumpkin, Parmesan & Pinenut Dip

- 1 small butternut pumpkin diced roasted
- 50ml sweet chilli sce
- 100gm toasted pinenut

Blend in food processor until lumpy paste