

Bacon Onion Rings with Bacon Ranch Dipping Sauce



INGREDIENTS:

Onion Rings:

(3-4 cups vegetable oil in a medium pot)

1 large Vidalia onion (try to pick one that is long, not wide)

1 cup whole milk

2 Tbsp bacon drippings

3 crispy bacon strips, finely minced

1 heaping cup all purpose flour

1 tsp baking powder

$\frac{1}{2}$ tsp paprika

Salt

Bacon Ranch Dipping Sauce:

$\frac{1}{3}$ cup buttermilk

$\frac{1}{4}$ cup sour cream

2 Tbsp mayo

2 garlic cloves, pressed

1 Tbsp bacon drippings

2 bacon strips, finely minced

1 Tbsp minced fresh dill weed

1 Tbsp minced fresh parsley

Salt and fresh cracked black pepper

INSTRUCTIONS:

Preheat oil in a pot, over medium heat.

Peel and slice whole onion to create rings. Peel off the little, clear membrane that is in between the onion rings.

In a medium mixing bowl whisk milk, bacon drippings, flour, baking powder, paprika and salt together until smooth.

Crumble crispy bacon strips and then mince them as finely as possible with a knife. Add minced bacon bits into the batter and mix until evenly incorporated.

Dip a few onion rings into the batter, covering it completely, and gently add them to the heated oil, once at a time. Cook onion rings in batches until deep golden. You will want to cook over medium heat that way batter doesn't get dark too fast, leaving you with a raw onion inside. Cooking it on medium heat for a longer period of time will cook the onion inside.

For dipping sauce: whisk all ingredients together in a small bowl, until all incorporated.

Make sure to use the same method for mincing bacon as you did for onion rings.

Apple fritters



Just 15 minutes and you are done, i serve it with Cinnamon sugar or home-made caramel sauce or just a sprinkle of icing sugar.

1 heaping cup all purpose flour

1/3 cup sugar

1 tsp. baking powder

dash salt

1 – 2 tsp. cinnamon (depending on how much you love cinnamon)

1/4 tsp. nutmeg

1/2 tsp. vanilla

1 T. butter, melted

1 egg

1/3 cup milk + plus more if needed

1 – 1 1/2 cups chopped apple, your favourite kind for eating, peanut sized or smaller

oil for frying

milk and powdered sugar glaze for dipping or just powdered sugar for dusting

(About 1 cup Icing sugar + 1 T. milk or more)

Mix all dry ingredients together, slowly add the wet ingredients minus the apple. Carefully mix until well combined but not overly beat, gently fold in apple pieces. The batter should be the consistency of a light cake mix. Once the oil is ready (when a test drop of dough floats to the top of the oil, a drop of water sizzles, or a piece of white bread browns in 60 seconds) then using a cookie scooper or soup spoon, place a 4-5 balls of dough into the oil. Be careful not to overcrowd and watch carefully for the underside to turn golden brown, then gently flip over and continue frying until done. I cooked mine about 35 seconds per side, but they were the size of golf balls – adjust cooking times based on size of fritters and temperature of your oil, ideally around 180° C. It is always a

good idea to test one to ensure it comes out like you are expecting.

Crumbed Mushrooms



Ingredients:

- 250g Mushrooms (stalks removed)
- 3 Tablespoons Parmesan cheese (freshly grated)
- 4 Tablespoons white Breadcrumbs (dried)
- 1 Pinch Garlic Salt
- 1 Pinch Ground Black Pepper
- 1 Tablespoon flat leaf Parsley (freshly chopped)

Instructions:

1. Start by preheating the oven to 240C. Then lightly grease a nonstick baking tray.
 2. Gently wipe the mushrooms with damp kitchen paper and set aside for later.
 3. Next combine the cheese, salt, pepper, parsley with the breadcrumbs.
 4. Coat each mushroom in the mixture and bake for 10-12mins.
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Oliebollen



Prep Time: 2 Hours Cook Time: 8 Minutes	Ready In: 2 Hours 8 Minutes Servings: 12
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“Ollie-bollen, or (Oliebollen) is a dutch pastry similar to a doughnut. It typically is a deep fried pastry filled with raisins and dusted with powdered sugar. Some modern variations serve them topped with berry filling, but this is a traditional recipe. Oliebollen are a traditional treat on New Year’s”

Ingredients:

<p>1 (0.6 ounce) cake compressed fresh yeast 1 cup lukewarm milk 2 1/4 cups all-purpose flour 2 teaspoons salt 1 egg</p>	<p>3/4 cup dried currants 3/4 cup raisins 1 Granny Smith apple – peeled, cored and finely chopped 1 quart vegetable oil for deep-frying 1 cup confectioners’ sugar for dusting</p>
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Directions:

<p>1.</p>	<p>Break up the compressed yeast, and stir into the warm milk. Let stand for a few minutes to dissolve. Sift the flour and salt into a large bowl. Stir the yeast mixture and egg into the flour and mix into a smooth batter. Stir in the currants, raisins and apple. Cover the bowl, and leave the batter in a warm place to rise until double in size. This will take about 1 hour.</p>
<p>2.</p>	<p>Heat the oil in a deep-fryer, or heavy deep pan to 375 degrees F (190 degrees C). Use 2 metal spoons to shape scoops of dough into balls, and drop them carefully into the hot oil.</p>
<p>3.</p>	<p>Fry the balls until golden brown, about 8 minutes. The doughnuts should be soft and not greasy. If the oil is not hot enough, the outside will be tough and the insides greasy. Drain finished doughnuts on paper towels and dust with confectioners’ sugar. Serve them piled on a dish with more confectioners’ sugar dusted over them. Eat them hot if possible.</p>

KFC Original Recipe



11 Herbs and spices..... Enjoy.

1 whole chicken, cut into pieces...

3 beaten eggs

4 tablespoons oil

For the coating

2 cups flour

4 teaspoons paprika

2 1/2 teaspoons salt

1 teaspoon pepper

1 teaspoon poultry seasoning

1 teaspoon thyme

1 teaspoon oregano

1 teaspoon tarragon

1/2 teaspoon garlic salt

1/2 teaspoon onion salt

1/2 teaspoon celery salt

*optional add ketchup to mix

Directions:

1. Sift together all the coating ingredients and place in a clean plastic bag. Coat each chicken piece first with the beaten egg, then with the flour mixture in the bag. Make sure you coat each piece completely with the flour.

2. Heat the oil in a skillet. Brown the chicken in oil slowly, uncovered. Once browned, cover the skillet and keep frying on a very gentle heat until the chicken is fully cooked. Place on paper towels to drain out the excess oil.

Samosas



Ingredients

- **60 ml** ($\frac{1}{4}$ cup) olive oil
- **1** large onion, finely chopped
- **2** garlic cloves, crushed
- **1 cm** piece ginger, finely grated
- **2 tbsp** curry powder
- **1 tsp** ground cumin
- **1 tsp** ground coriander
- **500 g** minced beef
- **1 cup** firmly packed coriander leaves
- **1** egg, lightly beaten
- **125 ml** ($\frac{1}{2}$ cup) milk
- **24** sheets (2 packets; 21.5 cm square) spring roll pastry
- vegetable oil, to deep-fry
- tomato wedges and coriander sprigs, to serve

Cook's notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

Instructions

Heat olive oil in a frying pan over high heat. Cook onion for 2 minutes or until softened. Add garlic, ginger, curry powder and spices, and cook for 1 minute or until fragrant. Add beef and cook, breaking up lumps, for 3 minutes or until browned. Season with salt and pepper, and stir in coriander. Cool.

Whisk together egg and milk in a bowl. Cut each pastry sheet into 4 strips and cover with a clean, damp tea towel. Place 2 strips, slightly overlapping, vertically on a work surface, so the short sides are towards you. Brush underside of overlapped edge with egg wash to seal and form one long strip. Bring up bottom right-hand corner to overlap left edge of the strip and tuck under to create a triangular pocket. Place 2 tsp beef mixture into pocket and fold triangle over to seal. Keep folding over the triangle until you reach the end of the strip. Seal edges with egg wash and place on a lined oven tray. Repeat with remaining pastry and beef mixture.

Fill a deep-fryer or large saucepan one-third full with vegetable oil and heat over medium heat to 180°C (or until a cube of bread turns golden in 10 seconds). Working in batches of 5, carefully drop samoosas into oil and fry, turning halfway, for 4 minutes or until crisp and golden. Remove with a slotted spoon and drain on paper towel. Serve on a plate with tomato wedges and coriander sprigs.

Photography by Christopher Ireland.

As seen in Feast magazine, Jan 2012, Issue 5. For more recipes and articles, pick up a copy of this month's Feast magazine or check out our great subscriptions offers [here](#).

Chocolate samoosas



Try these heavenly crispy treats, filled with oozing melted chocolate.

Ingredients

100 g slab Lindt chocolate

10 samoosa wrappers

1 egg

vegetable oil for frying

Method

Break the chocolate into 10 blocks. Place 1 block at the one end of the samoosa wrapper and start folding it.

Separate the egg and with a pastry brush, brush the samoosa with some egg white and make sure there are no gaps where the melted chocolate can run out.

Heat enough oil in a pan to deep-fry and when the oil is hot, but not smoking- add the samoosas a few at a time and fry quickly on both sides until they are golden brown in colour.

Remove from the oil with a slotted spoon and place on kitchen toweling to get rid of excess oil.

Serve immediately with a dusting of icing sugar and a smooth espresso!

Source: My Easy Cooking blog

Easy Beer Battered Onion Rings



Ingredients

- 1 cup all purpose flour
- 2 tablespoons cornstarch
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon onion powder (optional but really good)
- 2 egg yolks, beaten
- 1 cup beer
- 1 large Vidalia or other sweet onion
- Peanut oil for frying

Instructions

1. Combine dry ingredients in a medium sized shallow bowl. Whisk in egg yolks and beer. Cover and chill for at least 1 hour.
2. Peel and slice onion to desired width, separate layers.
3. Place oil in a heavy bottomed pan, about 2 inches deep. Heat to a temperature of 350 degrees.
4. Dip onion rings, one at a time in batter then carefully place in hot oil. Fry for about 1 minute then flip over and fry for another minute, until golden on both sides. Remove from oil and let drain on paper towels before serving.

Notes

recipe source ChocolateChocolateandmore.com

pampoenkoekies



Elize Olivier Pampoen koekies. (sowat 30 klein koekies)

1 kg pampoen, in blokke gesny

100 g (180 ml) koekmeel

5 ml bakpoeier

2 ml sout

1 eiers, geklits

sonneblomolie om die koekies in te braai

Stoom of kook die pampoen tot sag. Dreineer die oortollige water en druk die pampoen baie fyn. Meng die pampoen, meel, bakpoeier en sout saam in 'n mengbak. Voeg die geklitste eier by en meng goed. Verhit 'n bietjie sonneblomolie in 'n pan (maak seker die pan is goed bedek met olie) en skep klein bietjies van die pampoenmoes daarin – minder as vir tradisionele pampoenkoekies. Braai aan albei kante bruin en dreineer op kombuispapier. Sit warm voor met kaneelsuiker.

Kaneelsuiker

100 ml suiker

15 ml fyn kaneel

Meng die twee bestanddele goed saam. 2)Pampoen Poffertjies

350 g geskilde, gaar botterskorsies

3 eiers

30 g suiker

100 g bruismeel

5 ml bakpoeier

5 ml vanielje geursel

5 ml fyn kaneel

Olie vir braai

Meng alles goed en plaas die beslag in die yskas vir 15 minute. Verhit die olie in pan, braai lepelsvol in medium hitte tot goudbruin.

triple cooked chips

Heston Blumenthal's triple cooked chips

Don't be tempted to fry the chips only once, the key to a deliciously crispy and golden chip is in cooking them in three stages.



photograph Angela Moore

Serves: 6

Preparation: 10 minutes

Cooking: 45 minutes

You will need:

1kg Maris Piper potatoes, peeled and cut into chips (approx. 2 × 2 × 6cm)

Groundnut or grapeseed oil

Sea salt

Method:

1. Place the cut chips into a bowl under running water for five minutes to wash the starch off.
2. Place 2kg cold tap water in a large saucepan and add the potatoes. Place the pan over a medium heat and simmer until the chips are almost falling apart (approximately 20–30 minutes, depending on the potato).
3. Carefully remove the cooked chips and place them on a

cooling rack to dry out. Then place in the freezer for at least one hour to remove more moisture.

4. Heat a deep-fat fryer or a deep pan no more than half filled with oil (to a depth of around 10 centimetres) to 130°C.

5. Fry the chips in small batches until a light crust forms (approximately five minutes), remove from the oil and drain on kitchen paper.

6. Put the potatoes on a cooling rack and place in the freezer for at least one hour. (At this stage, if you don't want to cook and serve immediately, the chips can be kept in the

fridge for three days.)

7. Heat the oil in the deep-fat fryer or deep pan to 180°C and fry the chips until golden (approximately seven minutes). Drain and sprinkle with sea salt.