

Spur se Pinksous



1 Bottel Mayonnaise
1 Blik Kondensmelk
1 Blikkie Fanta Lemoen
100ml tamatiesous

Meng alles goed saam

Klein hoeveelheid

1 Koppie Mayonnaise
100ml Kondensmelk
100ml Fanta Lemoen koeldrank
2 Eetl tamatiesous

Meng alles goed saam

RoquamoLe



Serves: 4-6

Although I have called this incredible dip roquamoLe, I think it may be better made with a less illustrious bleu. St Agur out of a wedge-shaped packet is the blue cheese I keep in the fridge so that I am ever-ready to make this.

You don't need to serve subfusc blue corn tortilla chips with this; you don't have to serve any kind of tortilla chip with this: though both do add to the luscious eat-me quality. But I'm also very keen on a huge platter of dippable bits:

radishes, carrot batons, sugar-snaps, you name it.

Photo by Lis Parsons.

Recipe posted by Nigella

Ingredients

- 125 grams crumbled Roquefort cheese (or St Agur)
- 60 ml sour cream
- 2 ripe avocados
- 35 grams sliced pickled green jalapeno peppers (from a jar)
- 2 spring onions (finely sliced)
- $\frac{1}{4}$ teaspoon paprika
- 1 packet blue corn tortilla chips

Method

1. In a bowl, crumble or mash the blue cheese with the sour cream.
2. Mash in the avocados. If they are ripe, a fork should be all you need.
3. Roughly chop the sliced jalapenos and stir them into the mixture along with the finely sliced spring onions.
4. Arrange in the centre of a plate or dish, dust with the paprika and surround with tortilla chips. Dive in.

Additional information – for vegetarians use St Agur or a similar blue cheese suitable for vegetarians. For gluten free most corn chips are gluten free but check packaging.

Pilchard Doopsous



Pilchard doopsous: 'n Blikkie Pilchards in rissiesous, 4 skutte Tobasco sous, 3 eetlepels Mayonaise, 3 eetlepels tamatiesous, 3 eetlepels Chutney. Ontbeen die pilchards en haal die binnegoed uit. Maak fyn en meng die ander bestanddele by die Pilchards.

Peri Peri sous



Use it as a dip, marinade or sauce. (Makes ±250 ml of sauce)

Ingredients:

12 Bird's Eye chillies (medium hot, up to 25 for extra hot)

6 cloves garlic

Juice of 1 lemon

1 cup good quality white vinegar

2 tbsp. paprika

2 tsp. salt

1 tsp. black pepper

1 tsp. white pepper

1 tbsp. sugar (takes the edge off the vinegar, leave out if you like)

1 onion

3 tbsp. olive oil

* $\frac{3}{4}$ cup chopped cilantro/coriander leaves or parsley (a combination of both greens can also be used)

*1 tbsp. of cayenne pepper (optional)

- 2 medium fresh beetroot, peeled, halved
- 6 large garlic cloves, skin on
- 1 tbs extra virgin olive oil
- 1 cup greek yoghurt
- 1 tbs red wine vinegar
- 1 tbs extra virgin olive oil
- 1 tsp horseradish cream
- 2 tsp thyme leave or micro cress, to serve

• Method

1. Preheat the oven to 180°C fan forced. Put the beetroot and garlic in centre of a sheet baking paper, spoon over the oil. Wrap tightly in baking paper then a sheet of foil. Place on a baking tray roast for 35-40 minutes or until beetroot and garlic are tender. Set aside for 10 minutes to cool. Roughly chop beetroot and place into a food processor. Squeeze roasted garlic from the skin and add to beetroot. Process until smooth. When cool, stir in the yoghurt, vinegar, olive oil and horseradish cream, season with salt and pepper. Refrigerate until ready to serve.
2. Meanwhile, line a baking tray with non-stick baking paper. Pierce the potatoes all over with a fork. Place potatoes directly onto the oven rack under the beetroot and bake for 40 minutes or until just tender when tested with a skewer. Remove from oven and set aside for 15 minutes or until cool enough to handle.
3. Cut the potatoes into quarters lengthways. Remove the potato flesh with a small spoon, leaving 1/2cm of the potato still on the skin. Place potato skins onto tray, drizzle over the oil and season with plenty of salt and pepper. Turn to coat both sides. Roast, for 15-20 minutes or until golden.
4. Spoon dip onto a board or platter, scatter over

the thyme and herbs, drizzle with extra virgin olive oil, serve with potato skins.

Creamy Bacon and Cheese Dip



Ingredients

16 ounces sour cream
8 ounces cream cheese, softened
2 cups (8 oz.) shredded Cheddar cheese
1 jar (3 ounces) bacon bits
1 cup chopped green onions
1 envelope onion soup mix
crackers
Assorted fresh vegetables (optional)

Directions

1. Preheat oven to 400°F. In a mixing bowl, stir together sour cream and cream cheese. Fold in shredded cheese, bacon bits, green onions and onion soup mix.
 2. Pour into a 2-quart baking dish. Cover and bake in oven for 25 to 30 minutes or until hot and bubbly. To serve, place in center of platter and surround with crackers and assorted fresh vegetables (optional).
-

CREAM CHEESE, SUNDRIED TOMATO AND GREEK PESTO LAYERED DIP



[YUPPYCHEF.COM – by Renée Nesbitt]

Recipes just don't get easier than this one. Impress your guests with the colourful combination of delicious flavours and make it in a glass jar to take along to a party or braai. This recipe will fill two whiskey tumblers and serve a good group of hungry snackers.

INGREDIENTS:

250g cream cheese, whipped

100g sun-dried tomatoes, removed from olive oil and puréed

1 small jar/130g pesto of your choice (such as Pesto Princess's Greek pesto)

A handful of cashew nuts, crushed (or nuts of your choice e.g. pine nuts or almonds)

Fresh chopped basil leaves or micro basil, to garnish (learn about Microgreens)

WHAT TO DO:

1. Lightly grease a whiskey tumbler (or similar cup or bowl) and line with cling wrap, allowing the plastic to extend over the sides.
2. Starting with the cream cheese, layer all the ingredients until the glass is full. Add a thin layer of cream cheese in between each layer of pesto and sundried tomato to break the strong, tangy flavours slightly.
3. Close the cling wrap up and place in the fridge for a few hours (ideally overnight) to set. If you're in a hurry, 30 minutes to an hour in the freezer should do the trick. Tip: this can be made up to 3 days in advance.
4. When you're ready to serve it, carefully turn the dip out onto a small plate and slowly peel off the cling wrap. Sprinkle with the crushed nuts and garnish with the fresh

basil.