



# MISCELLANEOUS

**94. ROSELLA JELLY TO SERVE WITH  
GAME AND POULTRY**

8 lbs (4.5 kg) rosellas, washed, not cut at all

6 pints (2½ litres) water

Boil the rosellas and water till the fruit is soft. Hang in a jelly bag to strain all night. Measure the juice and to every pint (.56 litre) of juice add 1 lb (450g) sugar and boil hard for about an hour or till it jells if that is sooner.

Bottle and cover closely.

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95.

### **SOUR GRAPE JELLY**

**To serve with DUCK or GOOSE**

Wine grapes make excellent tart jelly which is delicious with Duck or Goose.

Crush the grapes with a potatoe masher and boil for about an hour. Put into a jelly bag and strain for 24 hours. Bring to the boil and add 1 lb (450g) sugar to every pint (.56 litre) of juice, and boil till it jells. Bottle and keep for serving with meat.

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## 96. UNCOOKED DRIED FRUIT CHUTNEY

1 lb (450 g) dried fruit, raisins, sultanas or dried peaches, apricots, etc.

4 large onions

a few cayenne peppers, or ground pepper

2 lbs (909 g) apricot jam, or any other jam if it is plentiful and convenient

sufficient white vinegar to thin the mixture

salt, pepper, mustard and any other spices

Mince the fruit with the sliced onion (raw). Add the peppers if whole while mincing. Put into a large mixing bowl and add the jam and condiments. Then thin well with vinegar. Taste for flavour, and leave for some hours before bottling. It frequently needs more salt or vinegar when the flavours have soaked through.

**97. COOKED MAYONNAISE**

- 1 tablespoon margarine
- 1 heaped tablespoon corn flour
- 1 tablespoon sugar
- 1 dessertspoon mustard
- 1 teaspoon salt
- good pinch pepper
- 1 well beaten egg
- $\frac{1}{2}$  cup milk
- $\frac{3}{4}$  cup white vinegar

Melt margarine, stir in cornflour and dry ingredients. Add milk slowly and bring to the boil, stirring constantly. Boil 1 minute, add the beaten egg, boil another minute. Remove from fire, cool then add vinegar. Will keep a long time.

**98. MAYONNAISE FOR ELECTRIC LIQUIDISERS**

- 4 egg yolks
- $\frac{1}{2}$  teaspoon pepper
- 2 teaspoons salt
- $\frac{1}{2}$  teaspoon paprika
- 2 teaspoons dry mustard
- 1 dessertspoon sugar
- $\frac{1}{2}$  cup cyder vinegar
- 1 cup cooking oil
- $\frac{1}{2}$  teaspoon curry powder

Make sure the goblet is dry, clean and cool. Put egg yolk, all dry ingredients and 2 tablespoons vinegar into the goblet and turn to high speed for 15 seconds, then switch to low speed and start adding the oil a few drops at a time. When the mixture starts getting thick, add more vinegar and then more oil till all is used up. Taste for sweetness, etc., and beat well after each addition. Some folks like mayonnaise sweet and some like it sour, so the quantities are only a guide.

Lemon juice can be used instead of vinegar, as also can orange juice, which is excellent with duck.

**99.           APPLE AND SAGE STUFFING  
                  FOR DUCK**

For a Medium duckling

1 large onion, sliced and browned in 1 tablespoon margarine

2 tart apples grated on a coarse grater and moistened with  
1 tablespoon lemon juice or cyder vinegar

1 cup fresh white breadcrumbs

dried or fresh sage

salt and pepper

1 egg beaten

Fry the onion in margarine. Combine all ingredients and stuff duckling, after rubbing it inside and out with salt, pepper and sage.

## **100. TURKEY GIBLET STUFFING**

- 1 cup chopped celery
- 1 cup chopped onion
- 4 cups fresh white breadcrumbs  
chopped, cooked, turkey liver and gizzard
- 3 tablespoons chopped parsley
- 2 teaspoons salt
- 2 teaspoons mixed herbs
- $\frac{1}{2}$  teaspoon pepper
- $\frac{1}{2}$  cup butter
- 2 cups chicken or any stock

Melt a little of the butter in a pan and fry the onion and celery. Add the liver and gizzard and then all other ingredients. Spoon into crop and body of the bird, secure well with skewers and roast wrapped in aluminium foil.



**101. SCOTTISH OATMEAL STUFFING  
FOR CHICKEN**

Combine:

5 tablespoons medium oatmeal with

2 tablespoons margarine or butter

Simply blend WITHOUT anything else. No. salt or pepper or anything. Pack into chicken and roast in usual way.

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**102. PINEAPPLE STUFFING FOR  
CHICKEN OR DUCK**

- 2 cups white bread crumbs
- $\frac{1}{2}$  pineapple chopped small
- 1 small onion, chopped small
- 1 egg
- cooking oil, salt and pepper
- $\frac{1}{2}$  pineapple stewed with 2 cups water and
- $\frac{1}{2}$  cup sugar

Prepare the chicken or duck as usual. Combine bread-crumbs, chopped raw pineapple, chopped onion, egg, salt, pepper, and 1 dessertspoonful oil and stuff bird with it. Roast as usual, and the last half hour pour the stewed pineapple over the bird and baste with it. If to be eaten cold, wrap the bird in aluminium foil with the cooked pineapple. If hot, use the pineapple juice for gravy. It is delicious.