



Recipe of the Month: April

Creamy Mushroom Soup

Taken from the new release South Australian Country Women's, "Quick and Easy Soups" Cookbook.

Equipment: Large microwave casserole dish with lid, food processor or blender

Cooking time: 15 minutes

Ingredients

60g Margarine
2 cups of hot water
2 Chicken stock cubes
1 teaspoon French mustard
1 tablespoon chopped chives
250g chopped mushrooms
1/4 cup dry white wine
1/2 cup Cream

Method

Combine margarine and mushrooms in casserole dish, cover and cook on high for 4 minutes. Mix in stock (Chicken cubes dissolved in the hot water), wine, mustard and cream, cover and cook on high for 10 minutes.

Puree in food processor or blender until smooth.

Stir in chives and reheat.

Hints for Jam Making

Hint for Cleaning Berries

Use a piece of blanket (or wool rug) over a tray or board. Hold board at sloping angle and let berries roll down slowly on to paper. Dust, leaves, twigs and bit will adhere to blanket and berries are ready to use.

Hints

- 1) Borrow some of your son's marbles to put in pan to prevent jam boiling.
- 2) A teaspoon of butter added to jam when cooking will prevent scum rising.

Marmalade Hints

For a beautiful golden colour choose either Poorman or Seville oranges. The pith of 'jam oranges or grapefruit will boil clear and transparent, while pith of sweet oranges and lemons remain opaque. To save time, peels may be put through the mincer instead of being cut with a knife or shredder.

Allow marmalade to cool slightly before bottling, to prevent the rind from settling.

For Berry Jams

Always allow jam made from berry fruits to cool before it is put into jars.