

Ian's "Family Fend" Spicy Cheese Straws



Sean's dad does not cook – never has done. But the one time he makes an exception is when he has a craving for cheese straws – the extra cheesy, extra spicy kind. He is well known in the family for this savoury treat and it's a good day when the tin on the kitchen worktop is seen to have greaseproof paper hanging over the edge – a sure sign that he has been baking. He usually doubles the recipe – sometimes triples it – but even then his 2 children, daughter-in-law and 5 grandchildren are still left fighting over the last one!



Ingredients

150g plain flour
150g grated cheese
2 tbsp dry mustard
100g butter
1 egg
Salt & Pepper
½ tsp cayenne pepper
Parmesan

Makes 20-30 cheese straws

Takes 45 mins

Method

1. Preheat the oven to 180°C.
2. Sift the flour and mustard and rub in the butter.
3. Add grated cheese and seasoning.
4. Add the egg and mix to a stiff dough.
5. Roll out the dough to about $\frac{1}{4}$ inch thick.
6. Sprinkle Paremsan generously over the top.
7. Cut into strips and cut the strips to the desired length.
8. Place on a baking tray and cook for 20-25 minutes or more until golden brown.



Priory Children:
XXXX, Yr 6
XXXX, Yr 3

Top Tip

Double the quantity to keep everyone happy! But this time use a whole tin of dry mustard!



Charlotte's Christmas Fairy Fudge

Christmas Eve Fairy Fudge is a family tradition in the Clint household. When XXXX was just a toddler Charlotte hosted a book party at their home. Among the books for sale was an Osborne children's cookery book, featuring this festive fudge. The sales rep had brought a sample along for everyone to try and Charlotte was sold! Now all three of the Clint children – XXXX, XXXX and XXXX – all get involved in the annual fudge bake, with some of it wrapped and given out to family and friends as gifts – if there is any left of course!



Makes 20-25 pieces

Takes 5 hrs (includes time to cool)

Ingredients

350g Icing Sugar

75g unsalted butter

4 tsp milk

½ tsp vanilla essence

75g pink/white marshmallows, halved

Sugar sprinkles

Method

1. Lightly grease and line a 7in square baking tin.
2. Sift the icing sugar into a large bowl and make a small hollow in the middle with a spoon. Set aside until step 5.
3. Place the butter, milk, vanilla essence and marshmallows into a pan.
4. Heat gently, stirring the mixture occasionally with a wooden spoon until everything has melted.
5. Pour the mixture into the hollow in the icing sugar. And stir together quickly until smooth.
6. Pour into the tin and push into the corners. Smooth the top and the sprinkles, pressing them into the fudge with your fingers.
7. Once cooled, put it in the fridge for two hours.
8. Loosen the edges with a knife, then carefully turn it out onto a board and remove the greaseproof paper.
9. Turn over and cut into small squares. Chill in the fridge in an airtight container for two more hours.

Top Tip

Keep the fudge in the fridge in an airtight container and gobble up within one week!

Priory Children:
XXXX, Yr 4
XXXX, Yr 2
XXXX, Former Pupil



Fiona's Cheats' Chicken Pie



Fiona admits to not being very good at following recipes. That's the very reason she loves this one. Adapted from a recipe given to her by Charlie's mother a few years ago, it's a recipe she can improvise with – adding whatever she happens to have in the kitchen at the time. Sometimes she'll add more bacon, and other times she'll completely forget to add the mushrooms! Regardless, the end result is always a pie enjoyed by the whole family. After all – the secret ingredient to all good cooking, as Fiona has always taught XXXX and XXXX – is love!

Ingredients

Meat from 1 cooked chicken
2/3 leeks washed and sliced
Mushrooms washed and cut in to chunks
4/5 rashers of smoked bacon, cut – however you like!
1 jar ready cook/stir in chicken and white wine or mushroom

Glug or more (!) of marsala/sweet sherry/madeira (optional)
Fresh thyme – as much as you fancy
Packet of ready rolled puff pastry

Makes 1 pie

Takes 45 mins

Method

1. Preheat the oven to 180°C.
2. Put some oil in a deep saucepan and fry the bacon.
3. Add the leeks ad fry for 3-4 minutes until they start to soften. Then add the mushrooms and thyme and cook for a couple of minutes. Add a the marsala/madeira/sweet sherry and allow to bubble for 2-3 minutes.
4. Sir in the sauce and chicken. Allow to simmer for a few minutes before transferring to a pie dish.
5. Place the pastry over the top of the dish and trim off the excess.
6. Glaze with an egg and cook in the oven for 20-30 minutes.

Priory Children:
XXXX, Yr 4
XXXX, Yr 3

Top Tip

If you are in a rush, buy a rotisserie cooked chicken from a supermarket – they are super tasty and 'moist'!

