



Meet Hattie McNealy. She's the one second from the right. The year is 1951 and Hattie has just turned 19. As you can see by the look on her face, she's relatively content and carefree.



But then like many of her species, at around the age of 23, Hattie had a change of appetite. She began spending many a night fantasizing about trading in her single girl's lifestyle. After all, a couple of her friends had recently gotten hitched. Not only that, deep down she was not all that happy in her secretarial job at the local radio station. **She now saw much merit and freedom in having somebody else bring home the.....**



SPICY BANGERS WITH VARIOUS BEANS

Serves 4

SAUSAGES & BEANS

1 ½ tablespoons of olive oil

500g (17 ½ oz) of beef sausages

1 red onion, finely diced

4 cloves of garlic, finely chopped

1 ½ teaspoons of smoked paprika

1 teaspoon of dried oregano

1 Birdseye chilli, finely chopped

1 large carrot, diced

1 ½ cups of beef stock

1 400g (14 oz) can of crushed tomatoes

Salt and Pepper

X2 400g (14 oz) cans of cannellini beans, or butter beans, or a combination of the two, rinsed and drained

4 eggs

OPTIONAL

Crusty bread

Bring a large saucepan to high heat. Add 1 tablespoon of olive oil. Fry the sausages in batches until brown on all sides. Remove and set aside.


Add the remaining ½ tablespoon of oil and add in red onion. Sauté for 2-3 minutes. Next, add garlic and cook for 1 minute. Add in the paprika, oregano, chilli, carrots, salt, and pepper. Turn down the heat and sauté for 5 minutes, stirring regularly until the carrots have softened.

Turn the heat back up to high and pour in the stock and tomatoes. Bring to a boil. Once it starts bubbling, reduce the temperature and simmer for 10 minutes, or until the carrots have cooked through. Taste, then season well with salt and pepper.

Chop each sausage into three pieces and add them, along with the beans, to the pot. Leaving the lid off, simmer until the sausages are cooked in the middle.

Just before taking the pot off the hob, make four dents in the mixture and crack an egg into the centre of each hole. Cook the eggs until the edges are whitened and the centre of the yolk is gooey.



A woman with dark hair and a white headband, wearing a yellow patterned dress, is smiling and adjusting the collar of a man's blue shirt. The man is looking to the side with a slightly pouting expression. They are in a kitchen with white cabinets and a window in the background.

Now those didn't come as easy as the rest. To help move things along, she created a pork schedule. Clyde wasn't thrilled about having his porks regimented and rationed, but he came around to it swiftly when she explained that it was either that, or nothing.

It must be said that Hattie was so focused on picking out tiles and paint for their new home once erected that she began viewing those pork sessions as an opportunity for creating lists. Each night, **she'd serve poor old Clyde up a.....**

FIERY SNAPPERS

Serves 2

CHILLI RUB

5 tablespoons of olive oil
5 teaspoons of chilli flakes
7 cloves of garlic, finely diced
6 shallots, light part only, finely diced
1 ½ tablespoon of whole coriander seeds, roughly ground

SNAPPER

1 large whole red snapper, cleaned and gutted
2 kaffir lime leaves, whole
1 lime, thinly sliced lengthways

OPTIONAL

Sour cream
Lime quarters
Fresh side salad

Place the chilli rub ingredients in a bowl.

Pat dry snapper, then place on a sheet of foil. Coat with chilli rub then wrap with foil. Place in the refrigerator for a minimum of 4 hours.

Once ready to cook, stuff the snapper with kaffir lime leaves and lime slices.

Bring BBQ to high heat. Take the snapper out of the foil and cook each side over flames for 15 minutes, or until cooked through.

Serve the snapper with sour cream, lime quarters, and a fresh side salad.



The flaming display would undoubtedly send the pair scurrying every which way. Generally, Clyde would retreat to the lounge or to the pub for a stiff drink. As for Hattie, **she'd head to the kitchen for a good old faithful.....**



STRAWBERRY DREAM

CRUMBLY CRUST

225g (8 oz) of Arnott's Choc Ripple biscuits (alternatively, you could use any other plain chocolate biscuits)

115g (4 ½ oz) of salted butter, melted

½ teaspoon of cinnamon

CREAM CHEESE FILLING

500g (17 ½ oz) of cream cheese, at room temperature

30g (1 oz) of butter, at room temperature

2 eggs

100g (3 ½ oz) of caster sugar

2 tablespoons of custard powder

2 tablespoons of sour cream

½ teaspoon of vanilla extract

1 large squeeze of lemon juice, and zest of one small lemon

2 drops of red food colouring

TOPPING

1 cup of thickened cream, whipped

500g (17 ½ oz) of fresh strawberries, stems removed, chopped lengthways

Fresh mint leaves to serve

Preheat oven to 180 °C (350 °F), fan forced. Line a 20cm (8 inch) square cake tin with greased foil, bringing it up and around the sides.

To make the base, crush the biscuits finely in a blender. Combine crumbs with melted butter and cinnamon and mix well. Press crumbed mixture into the base of the cake tin.

To make the filling, beat the cream cheese and butter together with an electric mixer until nice and smooth. Add the eggs, sugar, custard powder, sour cream, vanilla, lemon juice, and zest. Beat until combined. Pour cream cheese mixture over the base and place in the oven to bake for 10-15 minutes, or until the top is slightly firm to the touch. Once warm, place in the refrigerator to further cool in the tin.

Once the slice is cool, top with a layer of whipped cream. Generously coat the surface with strawberries and mint leaves.

Best served immediately.

Keep in an airtight container in the refrigerator.



COCONUT ICE

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395g (14 oz) of can sweetened condensed milk

300g (10 ½ oz) of icing sugar

300g (10 ½ oz) of desiccated coconut

Zest of one lemon

3 level teaspoons of rosewater extract

3-4 drops of red/pink food colouring

Lightly grease and line a 20 cm baking tin with greased baking paper.

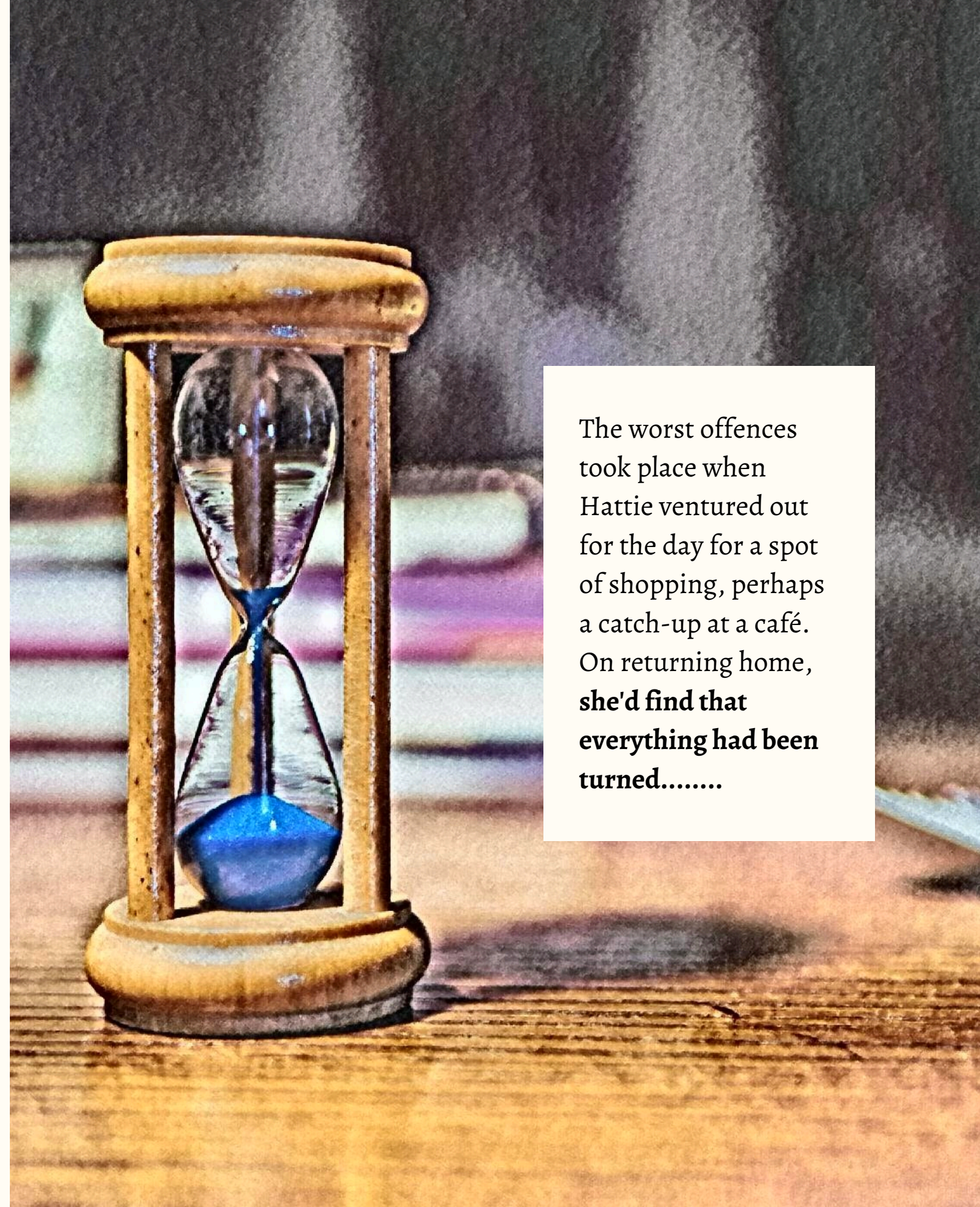
Sieve the icing sugar into a bowl and then add the coconut and lemon zest. Stir until combined. Add the condensed milk and the rosewater to the coconut then stir to combine. You may find it helpful to knead it together with your hands if the mixture is too stiff.

Press half of the mixture into the base of the cake tin.

To the other half, add the food colouring and mix to combine. Spread and press the pink portion over the white layer. Place in the fridge so that it can harden.

Once set, cut into small squares.

Store in a refrigerator in an airtight container.



The worst offences took place when Hattie ventured out for the day for a spot of shopping, perhaps a catch-up at a café. On returning home, **she'd find that everything had been turned.....**

DEVIL CAKES

Makes approx. 12 cupcakes

DEVIL CAKES

200g (7 oz) of unsalted butter, at room temperature
300g (10 ½ oz) of caster sugar
1 teaspoon of vanilla extract
3 eggs
65g (2 ½ oz) of cocoa powder
¾ cup (6 ½ oz) of warm H2O
300g (10 ½ oz) of self-raising flour, sifted
1 level teaspoon of bicarb soda
1 generous pinch of salt
1 1/3 cups (11 oz) of milk

GANACHE FROSTING

375g (13 oz) of dark chocolate, 70% cocoa or more
300mls (11 ½ oz) of whipping cream
30g (1 oz) of butter, unsalted
2 cups (16 oz) of caster sugar
4 tablespoons of glucose syrup

CREAM CHEESE FILLING

125g (4 ½ oz) of unsalted butter, at room temp
125g (4 ½ oz) of cream cheese, at room temp
150g (5 oz) of icing sugar, sifted
1 teaspoon of vanilla extract
1 small pinch of salt

EXTRAS

200g (7 oz) of liquorice sticks, cut into devil horns

Preheat the oven to 180 °C (356 °F) fan forced and line a 12 hole muffin tray with cupcake papers.

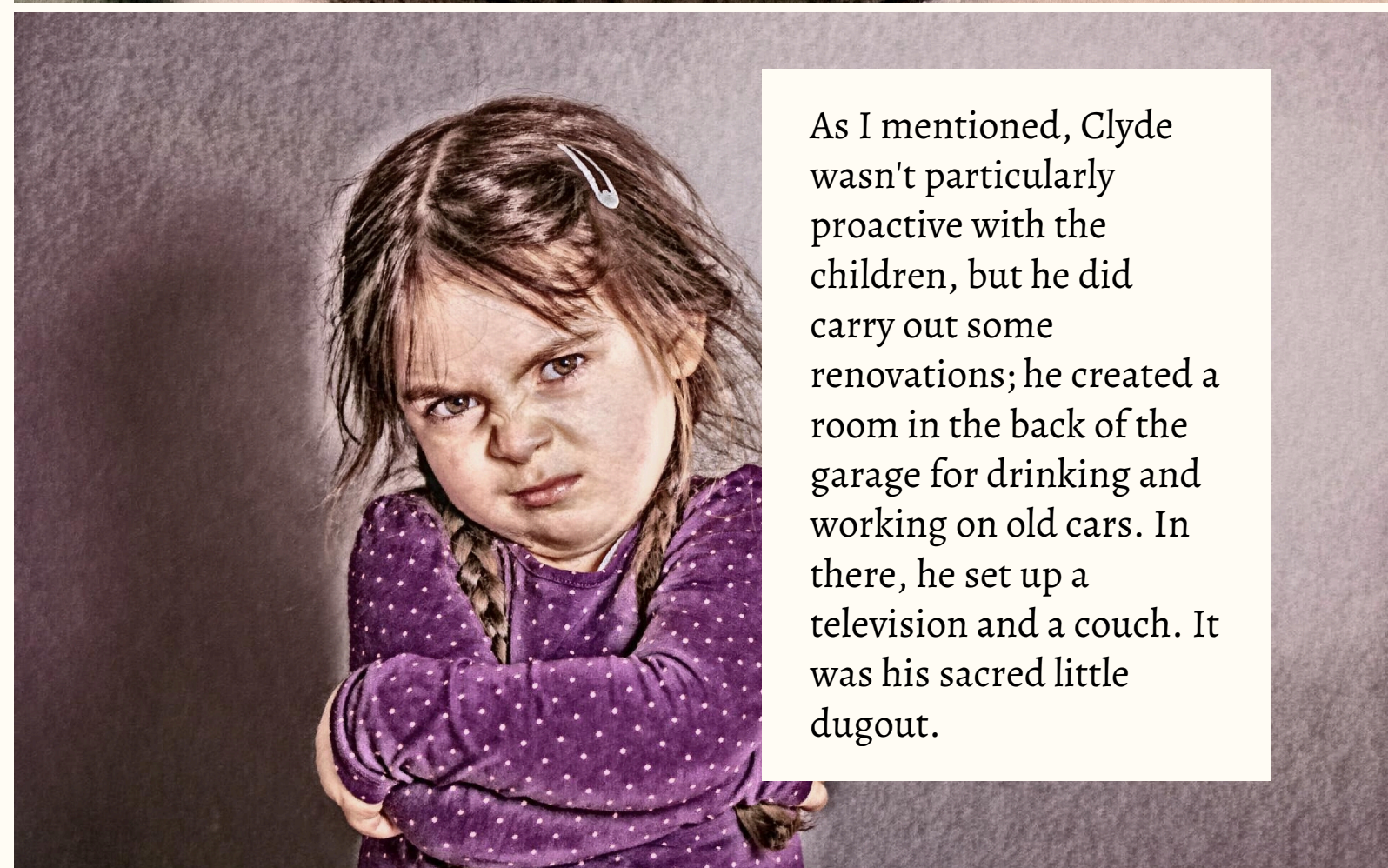
Start by making the devil cakes. Cream butter, sugar, and vanilla with an electric mixer until creamy and pale. Whisk eggs together and then gradually add to the butter while continuing to beat. Next mix cocoa with the H2O and combine together until it forms a paste. Beat it into the butter mixture. Sift flour, bicarb, and salt together in a separate bowl. While continuing to beat, gradually add the flour mix to the batter, alternately with the milk. Continue until all ingredients are added and mixture is nice and smooth. Spoon into cupcake liners, filling almost to the top. Place in the oven and bake for 15-20 minutes, or until skewer comes out clean. Set aside to cool.

To make frosting, break chocolate into individual squares and place in a heat proof bowl. Place cream, butter and sugar in a saucepan and heat until sugar has dissolved. Gently simmer for a further 4-5 minutes. Pour over chocolate squares and stir until chocolate has melted. Add in the corn syrup. Stir once more until there are no more visible lumps. Place mixture in refrigerator to cool.

To make cream cheese filling, cream together all of the ingredients with an electric beater until smooth.

To assemble devil cakes, with a sharp knife, cut out a hole from the top of each cake. Pipe cream filling into each hole. Next pipe chocolate ganache over the top of each cake. Finish each cake with two devil horns.

Best eaten straight away. Store in an airtight container in the refrigerator.



As I mentioned, Clyde wasn't particularly proactive with the children, but he did carry out some renovations; he created a room in the back of the garage for drinking and working on old cars. In there, he set up a television and a couch. It was his sacred little dugout.