

## CHICKEN HUNTER STYLE

You may be disappointed to discover that, just as the 'Beef Chasseur' recipe really means beef stewed in the way a huntsman might find easiest (with white wine, mushrooms and onion), so this is a way of preparing chicken with a similar sauce. And yet, after all, perhaps it *has* got something to do with our Mr Hunter - since this happens to be one of David's favourite recipes.

<i>4 chicken joints</i>	<i>.25 pint white wine</i>
<i>flour, salt and pepper</i>	<i>1 bay leaf</i>
<i>3 oz butter</i>	<i>.25 lb button mushrooms</i>
<i>1 onion</i>	<i>chopped parsley</i>
<i>1 large tin of tomatoes</i>	

Toss the chicken joints in seasoned flour, and then brown them in the melted butter (saving about half an ounce of the butter until later). Place the joints in a casserole, then fry the chopped onion until it is golden. Transfer the onion to the casserole, together with the tomatoes (also the liquid they came in) and wine, with the seasoning and bay leaf. Put on the lid and cook in a moderate oven (350 F, Gas mark 4) for 1.5 hours. At the end of this time, sautee the mushrooms in the remaining butter, and add them to the casserole; cook for five more minutes, then sprinkle with chopped parsley and serve.

## CROSSROADS SPECIAL FISH PIE

*2 lbs smoked haddock fillet*  
*4 hardboiled eggs*  
*4 tomatoes*  
*1 pint frozen shrimps or prawns (optional)*  
*salt and pepper to taste*  
*breadcrumbs*

Cheese sauce:

*1 pint milk*  
*1b grated cheddar*  
*1 dessert spoonful tomato puree (tomato ketchup will do but remember it has a stronger taste, so perhaps use a little less)*  
*1.5 teaspoons cornflour*  
*2 oz margarine*

Bring haddock gently to the boil and simmer for 4-5 minutes. Remove skin and any stray bones and flake into a greased pie dish. Add hardboiled eggs and, if feeling particularly extravagant, the shrimps or prawns are an added luxury. It is wise not to add too much salt at this stage because smoked haddock can sometimes be very salty itself.

Make a thin cheese sauce. Should it thicken too much add a little more milk, stirring all the time so that it does not become lumpy. Pour the cheese sauce over the fish and mix well. Cover with breadcrumbs, decorate with quartered tomatoes and cook in medium oven (400 F, Gas mark 6) for 30 minutes. If the top has not browned, pop under the grill for a few minutes.

## DAVID HUNTER'S SCRAMBLED EGGS

<i>4 eggs</i>	<i>2 tablespoons grated cheese</i>
<i>1 carton cream</i>	<i>salt and pepper</i>
<i>0.5 lb smoked haddock</i>	<i>4 slices of toast</i>
<i>2 oz butter</i>	

Poach the haddock in enough milk to cover it for approximately ten minutes, until the flesh is firm and comes away in flakes. Now skin it and remove all the bones - a fiddly job, but terribly important! Flake the fish into a saucepan and heat over a low flame with one ounce of the butter - then stir in most of the carton of cream. Put this aside to keep hot while you beat the eggs with the rest of the cream (about a tablespoonful) and season.

Cook your scrambled eggs in the usual way, and as they begin to set, stir in half the grated cheese; then add the creamed haddock and mix well. Butter the slices of toast, spoon a quarter of the mixture on to each slice, and sprinkle with the remaining grated cheese; then pop under the grill for ~ few moments - and serve !

Someone else who has lived alone for a time is Mrs Hope known to one and all as 'Tish' (because her real name, Venetia, is, she admits herself, too much of a mouthful for anybody). Now Tish and Ted are reunited, and their friends are keeping their fingers crossed for this happy state of affairs to continue. But there were times when Tish was on her own, and particularly after son and daughter-in-law (Peter and Marilyn) went out to live and work in Africa, she felt horribly lonely. That's why she welcomed any friends who might drop in at the little flat above the antique shop in the village - and why she became skilful at whipping up meals for unexpected guests at very short notice.

Main courses weren't too much of a problem; there's always the good old omelette, with a filling of bacon or tomato or mushroom - or whatever she happened to have by her - but the dessert was a little more difficult. Then one day Tish hit on this solution to the problem, and from that moment on she always kept a tin of green figs in the larder in case of emergencies - and the remains of a bottle of Pernod in the sideboard. To quote Tish herself: 'Well, every time I've nipped over the channel for a quick holiday in France, I've brought back a bottle of Pernod because it's so much cheaper out there - and then I never get around to finishing it afterwards; it doesn't seem the same in England, somehow. So there's generally one bottle at the back of the shelf, gathering dust . . . and this is a gorgeous way of using it up. Not only that, but my friends get frightfully impressed by this very glamorous - and very easy - recipe !

## GREEN FIGS IN PERNOD

*1 tin of greenfigs  
Pernod (you won't need very much)*

Divide the figs up among your guests - roughly three or four per person; and split the syrup from the tin between them as well. Then add three teaspoons of Pernod for each helping, plus a generous dollop (say a tablespoon) of cream on top. It couldn't be more simple - or more sophisticated.

## ICE-CREAM FOR A WEDDING

. . . And that is exactly what it is; a very special ice-cream which was served up, with fresh fruit salad, as the dessert at Meg and Hugh's wedding reception at the Droitwich Hotel. Even at that very happy moment, Meg still made a mental note: this was something to be added to the Crossroads Motel repertoire. So before the happy couple left for their honeymoon, she contrived to wheedle the recipe out of the Droitwich chef!

<i>12 halves of meringue (bought ready-made, or made at home if you prefer) grated rind of 1 lemon sugar</i>	<i>.75 pint double cream 4 pieces of ginger, preserved in syrup 3 tablespoons kirsch 2 tablespoons castor sugar</i>
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Whisk the cream until it is stiff. Chop the ginger finely. Grate the rind of the lemon, then fold the ginger, sugar, lemon rind and kirsch into the cream. Break the meringues up into small pieces and stir these in as well.

Now line a cake-tin with a lightly greased piece of kitchen foil. (All in one piece, so it won't leak.) Spoon in the mixture and pack it down firmly, leaving no air-holes. Cover with another piece of foil and put in the freezer overnight. About a quarter of an hour before you want to serve it, take out the ice-cream by removing the foil lining from the tin - and then serve with an accompanying fruit salad. (Enough for 8 people.)

## MR BOOTH'S BEEF PIE

*8 oz shortcrust pastry  
4 oz grated cheese  
5 oz chopped corned beef  
3 eggs  
1 grated onion  
salt and pepper*

Grease a sandwich tin or flan dish and line with the pastry, leaving sufficient to make a cover for the pie. Put layers of corned beef, onions and grated cheese in the pie, seasoning well. Pour beaten egg over this mixture, cover with remaining pastry (sealing well with beaten egg), brush top with a little more egg and bake in a moderate oven (375 F, Gas mark 5) for 25 minutes. This may be served hot but for picnics serve it cold with a green salad.

## MR LOVEJOY'S LUXURY FISHCAKES

(At the Motel, these are always made in large batches, and this recipe will make up sixteen fishcakes - enough for eight hungry people! But they freeze perfectly, if you have more than you need; or of course you can cut down the quantities.)

<i>2.5 lb smoked haddock</i>	<i>1 tablespoon lemon juice</i>
<i>6 tomatoes</i>	<i>3 oz grated cheese</i>
<i>3 oz flour</i>	<i>2 eggs</i>
<i>6 oz mushrooms</i>	<i>0.5 lb fresh white</i>
<i>3 oz butter</i>	<i>breadcrumbs</i>
<i>0.75 pint milk</i>	<i>seasoning</i>

Wash and slice the mushrooms; skin and puree the tomatoes. Simmer the haddock in the milk for ten minutes; then take out the fish and strain the juice and milk into a jug. Skin, bone and flake the fish carefully. Saute the mushrooms in butter for about five minutes, together with the lemon juice. Now remove the mushrooms and sprinkle the flour into the melted butter and cook for four minutes, stirring thoroughly. Blend in the milk and juices, making a smooth mixture; bring to the boil and simmer for a further four minutes. Take away from the heat and stir in the cheese, pureed tomatoes, mushrooms and flaked fish. Add salt and pepper to season.

Mix well, and put to cool in the fridge until it is firm. Meanwhile flour a pastry board, whisk the eggs, and get the breadcrumbs ready. When the mixture is firm, divide into sixteen portions and shape into fishcakes on the floured board; then dip in egg and breadcrumbs. Fry lightly on each side until cooked through and golden brown.

## **SAILOR'S DUFF**

It's a few years ago now, but at one time Meg's brother Andy served in the Royal Navy, and even after he left the sea and set up his travel agency, he still kept many souvenirs of his service career. This recipe is one of them!

*2 tablespoons butter*  
*2 tablespoons sugar*  
*cup molasses*  
*teaspoon salt*  
*1 beaten egg*  
*1 teaspoon baking soda*  
*(dissolved in the hot*  
*water)*

*1.5 cups flour*  
*0.25 cup boiling water*

### **Yellow sauce:**

*2 egg yolks*  
*1 cup sugar*  
*0.5 cup cream*  
*1 teaspoon vanilla*

Cream butter and sugar, add all other ingredients, boiling water last. Steam for 1.5 hours in pudding mould. Serve hot with yellow sauce, made as follows: Beat the two egg yolks. Add sugar gradually. Set aside until ready to serve pudding then fold in the cream, whipped and flavoured with vanilla. Do not beat this mixture.