

XCentric Ideas

If you add odds and
ends to an empty glass
jar - what do you find?

A homemade
gift!!!

Recipes & Ideas from the Internet
All photos my own

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by

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Gift in a Jar

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Fruit & Nut Snack

150 g pitted raisins
100 g almonds
1 x 68 g packet Smarties
100 g walnuts

150 g sultanas
100 g dried apricots
100 g macadamia nuts
100 g cashew nuts

Mix everything together and fill a glass jar with it.

Fruity Treat

Layer a selection of bought dried fruit and nuts in an airtight glass jar.
Decorate with ribbon.

Raisins & Peanuts

Fill a glass jar with peanuts & raisins.

Muesli

450 g oats
125 ml (1/2 cup) wheatgerm (semels)
100 g peanuts
150 ml golden syrup / honey
625 ml (2 1/2 cups) Kellogg's bran flakes
1/4 cup sunflower seeds
150 ml (3/5 cup) sunflower oil
250 g chopped dried fruit & raisins

In a large bowl, mix together oats, bran flakes, wheatgerm, sunflower seeds, nuts, oil and syrup/honey. Toss to coat well with honey & oil. Spoon onto a baking sheet and bake at 160 oC for \pm 30 min, tossing once to ensure that mixture turns golden. Once cooled, add fruit.

Garlic Mustard

75 g (200ml) English mustard powder
50 ml sunflower oil / olive oil
50 ml white vinegar
5 ml garlic salt OR 1 crushed garlic clove and 1 tsp salt mixed

50 ml water
12,5 ml honey

Mix all the ingredients together. Spoon into dry, sterilized jars and seal. Let it stand for at least a week before use.

Tomato Sauce

45 ml (3 tbsp) sunflower oil
2 medium onions, chopped finely
1 x 410 g tomato soup
Salt & pepper to taste
60 ml (4 tbsp) finely chopped fresh basil or 2 tbsp dried basil

10 ml (2 tbsp) sugar
1 x 410 g tin peeled, chopped
tomatoes

Heat oil in pan and sauté onion and basil till onion is translucent. Add the rest of the ingredients and heat till boiling point. Lower the heat and simmer for 10 min, while stirring. Let it cool, pour in glass bottles / jars and keep in fridge. Ideal for pasta.

Basil Pesto

2 cups fresh basil leaves, chopped
2 cloves of garlic, minced
1 tsp salt

½ cup olive oil
2 tbsp pine nuts / walnuts
½ cup grated parmesan cheese

Blend the chopped basil, oil, garlic and nuts at high speed until pureed. Pour mixture into bowl and thoroughly mix in salt and parmesan cheese. (Stir in a few spoons at a time and taste.) Can be stored in refrigerator or can be frozen.

Citrus Chicken Marinade

90 ml (6 tbsp) dry white wine	90 ml (6 tbsp) white vinegar
90 ml (6 tbsp) fresh orange juice	60 ml (4 tbsp) sunflower oil
15 ml (1 tbsp) dried mixed herbs	10 ml (2 tbsp) salt
2 ml (1/2 tsp) cayenne pepper (rooipeper)	1 big onion, cut into slices

Mix all the ingredients thoroughly together in glass bottle/jar, keep in fridge and use as marinade.

Lemon-Rosemary Dressing

1 sprig rosemary	1 small garlic clove
1 strip lemon peel	175 ml olive oil
50 ml lemon juice	

Place rosemary and garlic on cutting board. Lightly crush both with side of a heavy knife.

Put rosemary, garlic & lemon peel in clean bottle with tight-fitting cap. Pour in the oil and lemon juice. Cap the bottle and shake well. Refrigerate and use within 1 week. Shake before serving on salads, boiled, peeled potatoes.

French Salad Dressing

125 ml oil	30 ml vinegar
30 ml lemon juice	5 ml sugar
3 ml salt	3 ml dry mustard powder
Pinch of paprika	Pinch of cayenne pepper

Place all ingredients in glass bottle with lid and shake well before use. Keep in fridge.

Marinated Mushrooms

600g white button mushrooms
125 ml sunflower oil
25 ml sugar
2 ml dried oregano
2 cloves (naeltjies)
1 clove garlic, crushed

200 ml brown vinegar
50 ml water
5 ml salt
5 whole peppercorns
1 bay leaf

Wash and drain the mushrooms, neaten the stems. Heat the rest of the ingredients in pot to boiling point. Add the mushrooms, put lid on and let it simmer for 5 min. Remove pot from stove and let the mushrooms cool in the marinade.

Remove the garlic. Pack mushrooms in glass jar. Pour the marinade over. Let it stand for 3 days in fridge before use.

Curried Bean Salad

2 kg green beans, sliced
1 x 750 ml bottle vinegar
10 ml (2 tsp) salt
60 ml (4 tbsp) cornflour, mixed with little bit
water to form a paste

1 kg onions, rings
500 ml (2 cups) sugar
30 ml (2 tbsp) curry powder

Cover green beans and onions with water and cook till soft. Drain and keep aside. Boil vinegar & sugar in separate pot till sugar has dissolved. Add the salt, curry powder and cornflour paste. Add the drained green beans and onions. Heat to boiling point and cook till sauce thickens. Let it cool before you pour into container / glass jar.

Herb Rice Mix

- 1 1/2 cups dried mushrooms, chopped
- 1 1/2 cups long-grain white rice, such as basmati or jasmine
- 1 tbsp garlic powder
- 1 tbsp dried parsley
- 1 tbsp dried onion flakes
- 1 tbsp dried thyme

In a mixing bowl, combine the dried mushrooms, onion flakes, garlic powder, dried thyme, and parsley and mix well. Add the rice and toss, making sure all of the ingredients are evenly combined.

Pour the rice into a jar and seal tightly. Makes enough for 12 servings

For 4 servings:

Combine 2 1/2 cups of water and 1 cup of rice mix in a medium saucepan and bring them to a boil. Reduce the heat, cover, and simmer until the rice is tender and the liquid is absorbed, about 20 minutes. Fluff the rice with a fork. Serve hot with salt and pepper to taste

Pasta Soup Jar Mix

- 1/2 Cup Macaroni
- 1/4 Cup Mushrooms, dried and chopped
- 1/4 Cup Lentils, dry

Spice Mixture:

- 2 tbsp Parmesan Cheese, grated
- 1 tsp Chicken Soup Base
- 1/2 tsp Oregano
- 1 tbsp Onion Flakes
- 1 tsp dried Parsley
- 1 Dash Garlic Powder

Mix parmesan cheese, onion flakes, soup base, parsley, oregano, and garlic powder together in a small bowl. In a 500 ml jar, layer ingredients in this order: Spice mixture, macaroni, lentils, then mushrooms. Store with tightly sealed lid, until needed.

Place recipe on a card and attach to soup mix as a gift:

Basic Pasta Soup: Combine contents of jar with 3 cups water, in a big saucepan. Bring to a boil, then reduce heat. Cover and simmer 40 minutes or until lentils are tender, stirring occasionally. Makes 4 servings

Apple Crumble Mix in a Jar

You will need a 1.1 litre wide-mouth jar with lid.

Jar Ingredients:

1/2 cups flour

2/3 cups packed brown sugar

1/2 cups oats

1 tsp cinnamon

3/4 tsp nutmeg

Type the following on paper and tie around the jar.

Tag Instructions - You will need:

1/3 cup softened butter/margarine

4 sliced tart apples

Preheat oven to 375 F / 190 oC. Butter a baking dish/pan. Place the apple slices in the baking dish. Pour the contents of the jar into a bowl. Add the butter to the jar mix and mix until crumbly. Sprinkle over top of the apples. Bake for 30 minutes. Serve warm with ice cream or whipped cream.

Makes 8 servings

Chocolate Sauce

250 ml strong coffee

250 ml cocoa powder

250 ml golden syrup

250 ml brown sugar

Boil all together in heavy-based saucepan. Stir for 20 seconds. Remove from stove. Pour into bottle, allow to cool, seal and refrigerate.

Cape Velvet

450 ml whisky/brandy

400 ml pouring cream

1 tin condensed milk

30 ml Robertsons choc sauce (not ice cap)

4 eggs

10 ml Nescafe Classic coffee powder

5-10 ml vanilla essence

Whisk everything together very thoroughly. Put in glass bottle and keep in fridge. Makes 1.5 litres.

Coffee Mix

100 ml instant coffee granules
50 ml sugar / sweetener
90 ml (6 tbsp) skimmed milk powder / coffee creamer
2 ml (1/2 tsp) ground cinnamon

Combine above ingredients. Stir well and pack mixture in an airtight container. Write the serving instructions on a label to attach to the gift:

'Spoon 15 ml (1 tbsp) coffee mix into a cup, add boiling water, stir well and enjoy.'

Hot Chocolate Mix

3 cups powdered milk
3/4 cup sugar
1/2 cup cocoa
Dash of salt

Sift the ingredients into a large bowl. Pack the mix into an airtight container

Attach this to the Jar - Hot Chocolate - Serves 1

4 tablespoons Hot Chocolate Mix
Marshmallows or whipped cream
3/4 cup boiling water

Place the Hot Chocolate Mix into a mug. Pour in the boiling water. Stir until the Chocolate mix is dissolved. Garnish with marshmallows or whipped cream.

Fruity Ice Tea

250 ml boiling water
125 ml sugar
125 ml lime juice
2 tea bags
1 litre cold water
600 ml orange juice

Pour boiling water over tea bags and let it stand for 5 minutes. Remove the bags. Add the sugar to the water, then the cold water and juices. Stir. Chill. Serve with ice in tall glasses.

A photograph of a violin wrapped in white tissue paper, placed on a brown corrugated cardboard background. The violin is wrapped in a shiny, reddish-brown material. To the left of the violin are two red roses. Above the violin is a white feather. In the top right corner, there are some small, colorful objects, possibly jewelry or small gifts. The text is centered over the white tissue paper.

The
excellence of a
gift lies in its
appropriateness
rather than in its
value.

Charles Dudley Warner