

Cookery Club Recipes Spring 1 Half Term

Thursday 11th January 2024– **Smokey Beef & Bacon Chilli**

This is one of my favourites for tea! Quick and easy but super tasty! Serve with rice or on a jacket potato. Bring in a secure and sealed container to take home in. It may need to continue cooking at home for 20 mins to thicken up but I will let the children know if this is the case on the night.

Ingredients are:

- 6 smoked bacon rashers
- 500g beef mince
- 4 stalks of celery
- 1 red onion
- 3 garlic cloves
- 400g kidney beans (in chilli sauce is delicious!)
- 2 tins chopped tomatoes
- X2 Veg stock cubes
- Chilli powder
- Cumin
- Paprika

Thursday 18th January – **Homemade Pizza** – always a favourite. Bring a container that you can take this home in. Ingredients are:

- 300g strong bread flour
- 1 packet of fast acting yeast
- Basic tomato pasta sauce (Aldi do one for 42p and is delicious as the base) or tomato puree (this is just a bit more tart).
- Grated cheese – please make sure the children grate this at home the night before.
- Any toppings for your pizza – all to your taste.

Thursday 25th January - Sausage Rolls – you can do cheese and onion if you wish. Please bring the following and a container to take them home in.

- Pack of ready rolled puff pastry
- 8 sausages in a skin
- 1 egg
- Onion chutney or apple sauce

Thursday 1st February – **NYC Cookies** – these are my favourite cookies EVER. So delicious!

- 125g butter (or stork etc)
- 100g light brown sugar
- 75g granulated sugar

- 1 egg
- 300g self raising flour
- 200g chocolate chips
- 1 pack of their fave chocolates to put into the cookies e.g. chocolate orange bites etc!

Thursday 8th February – **Pizza Swirls** – A picnic fave

- 375g pack ready-rolled puff pastry
- 6 tbsp ready-made pasta sauce (not too chunky) or tomato puree
- 200g mature cheddar, grated
- 1 egg, beaten
- Choice of toppings e.g.: mushrooms, sweetcorn, ham, peperoni (or anything else you may like on a pizza – this should be to your taste!)
- Container to take home in