

gracies stuffed rabbit...[just for bob]

i whole dressed rabbit

i large onion

4 slices of bread

salt and pepper

6 large rashers of streaky bacon

8 sun dried tomatoes chopped

fresh parsley

wash and dry rabbit..mix all ingredience together for the stuffing.

stuff firmly all the mixture in the stomach of the rabbit...secure with tooth picks.

wrap the bacon rasches all around the rabbit and wrap firmly with foil linned with baking paper so foil does not stick to meat.

bake in oven for 1hr on 180...let stand and enjoy.

bob says youll be hopping around the kitchen ofter this one.

quick and easy sweet pasta dessert

3 cups of any small pasta

1 egg

1 small tin of nestles condensed milk

1 small carton of cream

half cup saltanas[op]

nutmeg or cinimmon for sprinkle

boil pasta untill aldente....let cool a little.

mix in bowl all ingredience together and

add cooked pasta

pour mixture in greased casserole dish or baking pan

sprinkle with nutmeg or cinnimon and bake in oven for 10 min. on 180.

let stand for 5minits.....serve hot with a strawberries on top dusted with icing sugar and drizzle with chocolate sauce.

this is a very nice desert to serve cold in summer.....can be prepared day before.

not to fancy but very cheep to make.

mums old fashion ox tail stew

1 or 2 ox tails cut into portions

2 large oinions

2 carrots

2 sticks celery

1 cup red wine

salt and pepper

1 sweed

1 turnip

2 large potatoes

2 tins of diced tomatoes or 6-8 red ripe tomatoes chopped up.

1 litre of liquid stock

slightly boil ox tail...set aside

fry onion in a little oil and add tail then brown

add stock and simmer for about half hr.

add chopped vegys and tomatoes.....stir in red wine....

add salt and pepper to taste cover with lid and slowly cook for 1-2 hrs.

this would be ideal to prepare and cook in slow cooker.

bob says you should have a tail of a time when you have eaten this one.

BON APPETITE.