

RECIPES FROM THE 2008 BEEF, BELLS AND BOTTLE TREE FESTIVAL – MILES QLD

SAVORY HERB DAMPER ROLLS (FOCCACIA)

INGREDIENTS

Two cups self-raising flour
Two teaspoons baking powder
Pinch salt
Milk
Half cup grated tasty cheese
Half cup chopped sun dried tomatoes
Good sprinkling of Italian herbs
Sliced black olives

METHOD

Mix flour, baking powder, salt, tomatoes, cheese and herbs together in a bowl. Mix in enough milk to make a soft wet dough. Divide into four portions and place on a well-greased and floured tray. Sprinkle some sliced olives on top and place in the preheated camp oven. Takes about 35 minutes to cook.

BUNGLEBOORI BREAD

INGREDIENTS

2 cups self raising flour
1 teaspoon baking powder
3 teaspoons sugar
200 grams sultanas
Small bottle of ginger beer

METHOD

Mix dry ingredients well. Put 300 ml ginger beer into a bowl and mix in dry ingredients spoonful by spoonful until you have dry sticky dough. Place into a loaf pan. Put pan into pre-heated camp oven on a trivet and bake for 20 to 30 minutes.

CAMP OVEN POPCORN

INGREDIENTS

Popcorn
Oil

METHOD

Place a light layer of oil on the base of the camp oven. Get really hot until just about smoking. Place popcorn inside and put lid on camp oven and listen to the popping. Shake the oven occasionally to ensure all corn kernels have popped. As the camp oven will be extremely hot, remove the popped corn immediately

INDIVIDUAL STICKY DATE PUDDINGS WITH BUTTERSCOTCH SAUCE

INGREDIENTS

¾ cups coarsely chopped dates
2/3 cups water
1 teaspoon bicarbonate soda
1 teaspoons cinnamon
40 grams butter
1/3 cup castor sugar
1 egg
¾ cup self raising flour

SAUCE

½ cup brown sugar
100 grams butter
¾ cups cream

METHOD

Combine dates and water in a small camp oven and bring to boil. Remove from heat and soda. Stir and allow settling and then stirring in cinnamon. Cream butter and sugar in a bowl then gradually add eggs one at a time. Stir through sifted flour until well combined then add in date mixture. Spoon mixture into muffin pan, place the pan on a trivet in a preheated camp oven and bake for 25 minutes.

To make sauce combine butter brown sugar and cream in small camp oven, stir over heat without boiling until sugar dissolves. Simmer until sauce thickens.

SELF SAUCING CHOCOLATE PUDDING

INGREDIENTS

2 cup self-raising flour
4 tablespoons cocoa powder
1 cup brown sugar
160g butter, melted, cooled
2/3 cup milk
4 tabs Kahlua
2 eggs, lightly beaten
Thick cream and berries, to serve

SAUCE

1 1/2 cup brown sugar
4 tablespoons cocoa powder, sifted
2 1/2 cups boiling water

METHOD

Grease a 10 inch camp oven. Sift flour and cocoa into a large bowl. Stir in sugar. Combine butter, milk and egg in a bowl and slowly add to flour mixture, whisking until well combined and smooth. Spoon mixture into your camp oven and smooth the top.

Sprinkle the combined sugar and cocoa over pudding then slowly pour boiling water over the back of a large metal spoon to cover the pudding. Bake for 35 to 40 minutes at 180 degrees or until pudding bounces back when pressed gently in centre. Serve hot with cream and berries.

RIB FILLET ROAST STUFFED WITH OYSTERS

INGREDIENTS

Piece prime rib fillet
Oysters (tinned smoked oysters are good)
Bacon

METHOD

Slice a pocket in the meat and fill with oysters. Secure with a wooden skewer. Wrap roast in bacon. Place on a trivet in the camp oven and cook to own preference.

RIB FILLET ROAST WITH MUSTARD AND HORSERADISH

INGREDIENTS

Piece prime rib fillet
1 teaspoon salt
1/2 teaspoon coarsely ground black pepper
1/2 teaspoon dried leaf thyme
1/4 cup Dijon mustard
2 teaspoons prepared horseradish

PREPARATION

Combine salt, pepper, and thyme; rub over all sides of roast. Place the roast, fat side up, on a trivet in a camp oven. Roast for about 1 hour. Combine Dijon mustard and horseradish and then spread over the beef. Roast for a further 25 minutes longer or until cooked to your liking.

GARLIC BUTTER ROASTED POTATOES

INGREDIENTS

Smallish round potatoes
Butter
Garlic

METHOD

Peel and wash potatoes. Using the handle off a wooden spoon cut the potatoes part way through as though in slices. Mix butter and garlic together and rub into the cuts. Cover the base of a camp oven lightly in oil, place potatoes inside and cooked until tender.

NOTES