

THE WYCHWOOD COOKERY BOOK

Hot Weather Dishes

Herb Mayonnaise (very good with cold fish, etc.)

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| 1 tbsp. wine vinegar | 1 egg |
| 1 tbsp. mustard | 1 tbsp. sugar |
| 1 tbsp. salt | $\frac{1}{2}$ clove garlic |
| 1 tbsp. roughly-cut chives (or tops of leaks or
spring onion) | |
| 1 tbsp. parsley (or basil or marjoram) | |
| 8 fluid oz. oil | |

1. Put vinegar, egg, seasoning and herbs into liquidiser and blend for half a minute only
2. Add 4 tbsp. oil and blend for 30 seconds
3. Add remaining oil in gentle stream, blending all the time. Season to taste

Makes $\frac{1}{2}$ pint. Keeps well.

Rice Salad

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|-------------------------|----------------------------|
| 8 oz. long grain rice | $\frac{1}{2}$ green pepper |
| 4 tbsp. Herb Mayonnaise | 4 tomatoes |

1. Boil rice until just tender - about 12 mins. Drain and pour cold water through rice
2. Chop tomatoes and pepper and mix with rice and mayonnaise

Add any fish, cold chicken, etc.

Wychwood Frumidge

- 3 oz. soft cheese (Philadelphia recommended)
4 pieces stem ginger

1. Mash cheese with a fork
2. Dice ginger into very small pieces
3. Mix into cheese and serve on biscuits or small pieces of toast for tea or as a T.V. snack