

Grain-based

- American-Style Stuffing
- Spinach Rice (Σπανακόρυζο)
- Yorkshire Pudding

American-Style Stuffing



Ingredients

- 1 onion
- 5 slices bread
- 2 tsp minced garlic
- 1 tsp parsley
- 1 tsp rosemary
- 1/2 tsp poultry seasoning
- 1/2 tsp sage
- 1/2 tsp thyme
- pinch of salt and pepper
- 1 cup chicken stock

Method

1. Preheat oven to 180C / 350F.
2. Toast bread and slice into cubes.
3. Dice onion and sauté with herbs until translucent.
4. Add toasted bread cubes and stir until combined.
5. Move to a casserole dish and pour chicken stock over.
6. Bake for 25 minutes.

Notes

Serves 4, or stuffs one chicken.

Spinach Rice (Σπανακόρυζο)



Ingredients

- 300g / 10oz spinach
- 2 cups vegetable stock
- 1 cup dry rice
- 1 onion
- 3-4 spring onions
- 3 tbsp lemon juice
- 1 tbsp dried dill
- 1 tsp minced garlic
- 1/2 tsp salt
- 1/2 tsp pepper

Method

1. Finely chop the onion and spring onions, and sauté with garlic until soft.
2. Rinse and chop spinach and add to pot along with salt, pepper, and dill, and sauté until wilted.
3. Rinse rice and add to pot along with stock.
4. Bring to boil and simmer until the rice is cooked.
5. Remove from heat, stir in lemon juice, and sit for 10 minutes to finish absorbing water and juices.

Notes

Makes 4 small servings as a main.

Yorkshire Pudding

Ingredients

- 2 cups all-purpose flour
- 4 large eggs, beaten
- 1 1/2 tbsp shortening, such as butter
- 1 1/2 cups milk
- pinch of salt

Method

1. Mix flour and salt.
2. Add eggs, shortening, and half of the milk, and mix well.
3. Add the rest of the milk and mix until smooth.
4. Rest batter overnight.
5. Preheat oven to 450F / 230C.
6. Whisk batter again, and then fill each cupcake mould 3/4 full.
7. Bake 10-15 minutes and serve quickly while hot.