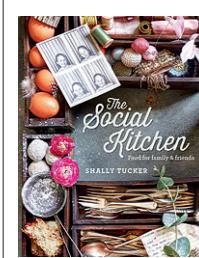


FOOD & DRINK

A family feast for Easter, without the fuss

You don't have to cook roast lamb this bank holiday weekend. Break from tradition with fresh, simple recipes that are perfect for feeding a crowd – whatever the size

Ihe pages of *The Social Kitchen*, compiled by Dami Tucker in memory of her mother, provide delicious inspiration for family feasts and celebrations, whether it's an informal get-together over a spread of spring salads and a quick baked chicken, or an all-day gathering with a stunning roast as a centrepiece and honey-soaked cakes to finish. The recipes, most importantly, are quick and simple, can be prepped ahead of time and can easily be scaled up if your Easter guest list is reaching capacity.



All proceeds from sales of *The Social Kitchen* go to Dermatrust (dermatrust.org.uk). To purchase the book go to thesocialkitchen.org

Eat, stay, love: recipes made to bring friends and families together

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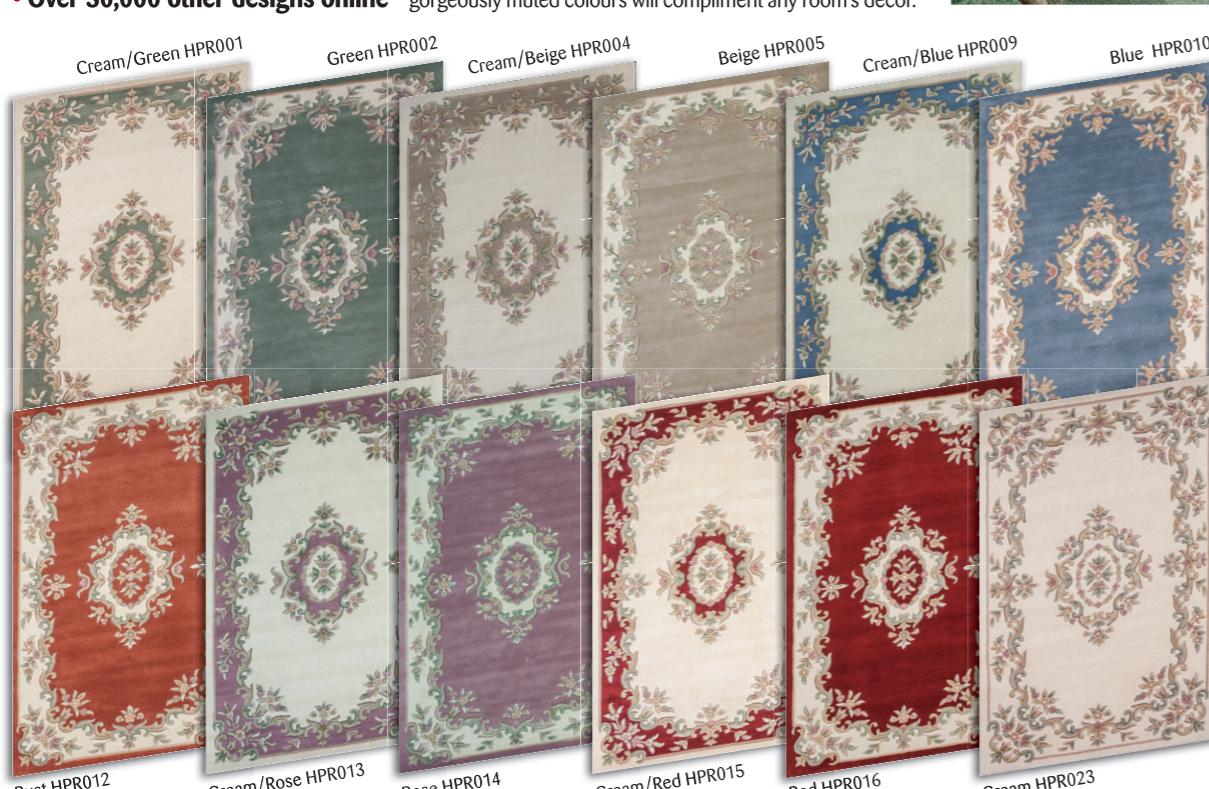
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Whether it's an informal get-together over a spread of spring salads and a baked chicken or an all-day gathering with stunning roast as a centrepiece, these recipes are quick, simple and easily scaled up

Chutney chicken

Serves six

The chutney is all-important in this dish. Any onion chutney is fine but our family favourite is Mrs Ball's onion chutney from South Africa.

250ml ketchup
250ml onion chutney
250ml brown sauce
2 tbsp soy sauce
2 tbsp Worcestershire sauce
6 chicken thighs and 6 chicken drumsticks, skin on and bone in

- Preheat the oven to 200C/400F/Gas 6.
- Mix all the ingredients, except the chicken, together in a bowl or jug. You can do this well ahead if you like and keep the sauce mixture in the fridge until you need it.
- Toss the chicken pieces in the sauce and then put them in a baking dish.
- Cook the chicken in the hot oven for one hour, basting every 20 minutes.
- Remove the chicken from the oven and, using a metal spoon, skim off as much fat from the surface as you can.
- Serve with a salad.

Crispy baked cod

Serves six

This is such an easy way of cooking fish. You can get this all ready in advance, then pop it into the oven when you're nearly ready to eat.

50g unsalted butter
Small bunch of parsley, chopped
150g breadcrumbs (made from stale bread)



1 lemon
6 generous pieces of white fish fillet, such as cod or haddock
Olive oil, for drizzling



2 tbsp runny honey
2 tbsp sunflower oil
1 tbsp sunflower seeds
1 tbsp pumpkin seeds (or the seeds from your squash)
25g pecan nuts
25g unsalted peanuts
100g baby spinach
2 tbsp roasted salted giant corn
Small bunch of chives, roughly snipped

For the dressing
65ml sunflower oil
20ml Safari brown vinegar (or other brown malt vinegar)
1 tbsp sugar
½ tsp black pepper
½ tsp garlic salt
¼ tsp table salt
4 tbsp mayonnaise
4 tbsp plain yogurt
2 tsp peanut butter

• Preheat the oven to 200C/400F/Gas 6.

- Peel the squash and cut into wedges. Place in a big bowl and toss them with a tablespoon of the honey and the oil, then season. Tip onto a baking tray and bake for 45 minutes until soft and slightly caramelised. Leave to cool slightly.
- Meanwhile, toast the seeds and nuts in a dry frying pan for a couple of minutes. When they begin to colour, add the remaining honey and a good pinch of salt. Let the nuts and seeds caramelise for 30 seconds, then take the pan off the heat and leave to cool.
- Mix all the dressing ingredients together in a jug. Roughly chop the seeds and nuts, leaving smaller ones whole.

• Dip each piece of fish in the melted butter, place it on a baking tray, then top it with lemony breadcrumbs.

• Finely slice the lemon and place the slices around the pieces of fish.

• Drizzle with olive oil and bake with fish for about 15 minutes until golden brown and just cooked.

Nutty butternut salad

Serves eight

The giant corn really makes this salad, giving crunch and texture.

2 large butternut squash



How to make the ultimate... *Pulled pork sliders*

Jamie Barber

For this Brazilian take on mini-hamburgers the pulled pork is really worth the effort. It's even better finished on the barbecue, should the weather turn out nice: once cooked, add more spice mix and brown sugar, then barbecue until lightly caramelised around the edges.

Recipe

Serves four

For the pulled pork

1 tsp sea salt
1 tsp dried oregano
½ tsp caster sugar
2 tbsp ground black pepper
50g soft dark brown sugar
1 tsp cayenne pepper
1 tbsp sweet paprika
2 tbsp smoked paprika
1 tsp garlic powder
½ tbsp celery salt
2 tsp ground coriander
800g-1kg pork shoulder

For the sliders

12 freshly baked small bread rolls (ideally cheese rolls)
3½ tbsp spicy chilli marinade or relish
Handful of flat-leaf parsley, finely chopped

• Remove and leave it to cool a little. Pull the pork into shreds with a fork or slice it thinly and moisten the meat with the juices in the pan. Any leftovers will freeze beautifully.

• To assemble the sliders, slice the rolls in half horizontally. Toast the cut sides, if you like. Mix the pork with marinade or relish and add a spoonful to each base. Sprinkle with parsley and top with the remaining halves.

Recipe from *Carnival!* by David Ponte, Lizzy Barber and Jamie Barber (£10), available from Telegraph Books ([books.telegraph.co.uk](#))

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