

Cook with Stanley!

Summer weather is finally here so cooking outdoors and eating with our hands are all essential. While the Irish weather does not always lend itself to outdoor cooking, the new Supreme from Stanley allows you to enjoy the taste of summer all year round. With no less than five cooking features – all versatile in their own right – the Supreme gives you creative control, ease of use and total flexibility in the kitchen.

Hamburgers with tomato salsa and guacamole

Make these seven days a week and your children will still want more! Serve these burgers in a crispy ciabatta bun with tomato salsa and a big dollop of guacamole...delicious

Ingredients:

- 2 tablespoons of sunflower oil
- 1 finely chopped onion
- 2lb/900g minced organic beef (I use round steak)
- 2 tablespoons of freshly chopped parsley
- Salt and freshly ground pepper
- Handful of oatmeal
- 1 small free range egg beaten

Serves 2

Heat the oil in a frying pan and gently sauté onions until soft. Combine beef, sautéed onion, parsley, salt, beaten egg, oatmeal and freshly milled pepper. Mix well, then shape into burgers. Using the remaining oil sauté the burgers for 5 minutes each side. It is important to cook burgers right through, because the meat is minced

there could be a danger of cross-contamination.

If you want to make your burgers even tastier, push a cube of your favourite cheese into the centre of the burger and cover with mince when shaping.



Guacamole

Ingredients:

- 2 large ripe avocados, peeled and stones removed
- *2 tablespoons lime cordial
- 4 tablespoons crème fraiche
- 4 ripe tomatoes, skinned, deseeded and chopped
- 2 red chilli (optional) deseeded and finely chopped
- 2 garlic cloves
- A dash of tabasco and Worcestershire sauce
- Salt and pepper

Mash the avocado flesh in a bowl with the lime cordial and stir in all the other ingredients. Season generously. Cover and refrigerate until ready to use. *Lime juice can be used instead. I find lime cordial preserves the colour of the avocado and gives a subtle sweet flavour.

Tomato Salsa

Ingredients:

- tomato salsa
- 4 onion, chopped
- 1 tomato, chopped
- 1 chilli, chopped finely
- 25g/1oz fresh coriander, chopped
- salt and freshly ground black pepper

In a medium bowl prepare the salsa. Mix the onion, tomato, chilli and coriander. Season. Cover and refrigerate until ready to use.

Lemon Posset

This dessert dates back to Victorian times. It must be the easiest dessert in the world!

Ingredients:

- 12 pints/850ml fresh cream
- 9oz/250g castor sugar
- Juice of 3 organic lemons

erves 6



Bring sugar and cream to the boil. Add lemon juice and whisk. Pour into six glasses and leave to set for 4 hours. Serve with a dollop of fresh cream and some shortbread biscuits.

Tip - If doubling the recipe, only increase the lemons to five as it becomes too bitter.

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