

**BYRON
BAY CHILLI CO.**

the
COOKBOOK

EASY MEAT AND VEGETARIAN RECIPES

by
Lynne & John Boland

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- Thea Boland – layout and artwork
- Aaron Boland – photography
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cooking with chillies

If you are reading this, we're going to assume one of two things:

- a. That you are a devoted chilli fan or
- b. You are open minded enough to **give spice a chance.**

In fact, that's all we are really saying.

We love chillies because they are interesting and make us feel good. If used properly, they can be delicious, healthful and stimulating. As an introduction to cooking with chillies, these are the....

Byron Bay Chilli Company Principles –

1. We believe first and foremost in flavour, preferring the pleasure of medium heat to the pain of overkill. Our recipes are mostly moderate to medium in heat. If you require mild, halve the amount of salsa or sauce in the recipe. Taste and then add more if needed. For those who like it hot, increase salsa or sauce to your standard and add fresh chillies in the given amount or more.
2. Remember that chilli seeds will intensify the heat so add them at your discretion. If you feel like you want to cook with fresh chillies, do not touch chopped ones with your hands, then touch your eyes or other sensitive areas of the body.
3. The consumption of food is meant to be a communal event, so make as much as you can and invite as many people as you can to join you. Generosity of mind, body and spirit will always come back to you.

So, welcome to our cookbook ***and enjoy yourselves.***

Whether you are a newcomer to spice or a seasoned veteran, you'll find our recipes cater for a whole range of tastes... from pleasantly mild upwards, meat lovers to vegetarians. It's up to you.

Lynne and I hope you'll have as much fun with these recipes as we've had through the years. We hope you will participate in our love of good food and the chilli way.

For additional recipes, check out our website, www.byronbaychilli.com.

We also send out news and recipes via email to our **Recipe Club Members**. To join, simply go to the home page or recipe page of our website and enter your address in the box provided.

We thrive on emails from fellow chilli people about their own recipes and experiences with our products. Send us a note and we'll have a chat.

As always though... do beware, **Byron Bay Chilli Company** products have, time and again, been known to become habit forming!

Love, John and Lynne.

layered spicy mexican dip

Served room temperature or hot from the oven, this is the perfect party food for those who like to dip their chips and don't mind licking their fingers afterwards.

2/300g jars SMOKY RED BEAN SALSA

green jalapeno guacamole (page 6)

1½ cups sour cream

1 cup shredded cheese

½ cup diced tomatoes

¼ cup chopped green or red onions

¼ cup sliced black olives

sliced pickled jalapeno chillies (optional)

2/230g bags NATURAL TOASTED CORNCHIPS

Spread the salsa evenly in the bottom of a medium-sized baking dish. Make the guacamole and distribute over the bean layer by spoonfuls, gently spreading until even. Cover avocado layer with sour cream. Sprinkle with cheese, tomatoes, onions, olives and chillies if you like it hot. Dip can be served at room temperature as is or baked at 200°C for 20 minutes. Cheese should be melted and dip bubbling around the edges. Serve with a basket of warmed corn chips for scooping up the dip.

serves 6

advance preparation: Dip can be made ahead and held in the refrigerator 24 hours. Add the tomatoes, onions and olives just before serving at room temperature or before baking.

variations: Substitute a can of cooked, drained and mashed kidney beans for 1 jar of salsa for a less spicy dip. In addition, add a layer of cooked and seasoned beef or chicken mince and spread over bean layer.

vegetarian: Spread a layer of seasoned soy mince over bean layer.

serving idea: Dip can also be made in individual baking dishes for lunch or dinner. Tuck warmed corn chips in the heated dip around the outer edges and garnish with chopped coriander before serving.

green jalapeno guacamole

The ultimate more-ish dip.

2 large ripe avocados

3 tablespoons GREEN JALAPENO CHILLI SAUCE

2 tablespoons chopped coriander

4 green onions, finely sliced

1 fresh green jalapeno chilli, finely minced (optional)

salt

230g NATURAL TOASTED CORNCHIPS

Cut the avocados in half. Remove pulp and mash roughly in a bowl. Add remaining ingredients, stirring gently. Salt to taste. Serve immediately with oven-warmed corn chips.

makes about 1½ cups

advance preparation: To make in advance, spread a thin layer of sour cream over top of guacamole. Cover tightly with cling film and refrigerate. Gently stir to incorporate sour cream just before serving.

variations: Additions to the mashed avocado can include any of the following: a de-seeded, chopped tomato, minced garlic, minced red onion, minced pickled chillies, diced red, yellow or green capsicum, diced carrot, corn kernels and chopped black or green olives. To make a creamy dressing, mix guacamole with mayonnaise, sour cream or plain yogurt and thin to desired consistency with milk. For a tangy dressing, thin guacamole with lemon or lime juice and a good splash of olive oil.

serving ideas: Guacamole is also a delicious dip for raw vegetables such as sliced capsicum, baby corn, carrot and celery sticks, cucumbers, radishes, snow peas, sugar snap peas and zucchini. Guacamole can be served as a filling for a cheese omelette with a drizzle of salsa or chilli sauce on top. Also try as a filling for flat bread or tortilla wrap salad sandwiches.

soft cheese with spicy sweet chilli

A delicious spread that takes only minutes to prepare. It doesn't get much easier than this.

500g light cream cheese

250ml SPICY SWEET CHILLI SAUCE

turkish bread, baguettes or crackers

Line a small deep bowl with plastic wrap. Spoon in cheese, pressing firmly into bowl. Smooth the top and cover with plastic. Refrigerate until firm, about 1 hour. Remove plastic from top and turn upside down on a small platter with a raised edge. Remove remaining plastic from sides and smooth cheese with a spatula if needed. Pour chilli sauce over the moulded cheese. Set out small butter knives to spread the cheese and sauce on hot Turkish bread, plain or toasted baguettes or crackers.

serves 6

advance preparation: Cheese can be moulded and refrigerated for several days. Cover with chilli sauce just before serving.

variation: Try FIERY COCONUT CHILLI SAUCE over the cheese, sprinkled with finely chopped coriander.

serving idea: For individual appetisers, toast slices of baguette on both sides in the oven. Toasts can be prepared in advance, cooled and kept in a sealed container. To serve, place a spoonful of cheese on the toast, drizzle with chilli sauce and garnish with either sprigs of coriander or thin slices of fresh chilli. Serve arranged on a platter.

smoky red bean dip

We use chipotle chillies (smoked jalapenos) in our Red Bean Salsa which brings a delicious woody flavour to this dip.

250g cream cheese, room temperature

300g SMOKY RED BEAN SALSA

3 sliced green onions

½ cup chopped coriander

1 finely chopped green chilli (optional)

additional green onions and coriander (garnish)

230g NATURAL TOASTED CORNCHIPS

In a medium bowl, roughly mash together cream cheese and salsa. Add green onions and coriander and stir gently so that dip remains chunky. If you want a spicier version, add green chillies. Remove seeds to reduce heat if desired. Mound in a bowl, garnish with additional green onions and coriander and serve at room temperature with oven-warmed corn chips.

serves 6

advance preparation: Dip can be prepared and refrigerated 24 hours before serving. Add garnish just before serving.

variation: Substitute 300g SALSA PICANTE (Mild or Medium)

serving ideas: Bean dip makes a good filling for tortilla wrap sandwiches. Spread over warmed flour tortillas, sprinkle with shredded cheese, shredded lettuce, chopped tomatoes and additional chopped coriander. Drizzle with chilli sauce. Roll up and eat. To make small pinwheel appetisers, spread dip on warmed flour tortillas, sprinkle with shredded cheese and sliced black olives that have been patted dry. Roll up tightly and wrap in plastic. Refrigerate for 1 hour. Just before serving, remove plastic and slice rolls in bite-size segments. (Loose ends can be secured with a dab of cream cheese.) Arrange on a platter around a bowl of SALSA PICANTE for dipping.

spicy yogurt dip

A simple versatile recipe. It's a good idea to make a lot of this one...you'll find you can put it on practically everything. Well, maybe not ice cream.

250g plain greek yogurt

150ml GREEN JALAPENO CHILLI SAUCE

salt

1 fresh green chilli, minced (optional)

¼ cup chopped fresh coriander

Mix yogurt and chilli sauce together. Add salt to taste and stir in chilli, if you like it hot. Sprinkle with coriander.

makes 2½ cups

advance preparation: Dip will keep well in the refrigerator in a covered container for several days.

variation: Substitute GOLD HABANERO CHILLI SAUCE.

serving ideas: Serve as a dip with raw vegetables and soy, veggie or chickpea chips. Also good as a dip for meat, poultry, seafood or vegetable skewers. Use as a sauce for baked potatoes and steamed vegetables. For a raita to serve with curries, add chopped vegetables such as red onion, cucumber and tomato. Serve as a dressing for pita pocket sandwiches or as a dressing for potato salad with sliced green onions and chopped coriander or parsley.

spicy tomato basil salsa with cheese spread

Use the ripest red tomatoes you can find to maximize the flavour of this appetiser. Tastes like the essence of summer.

1 ½ cups ricotta cheese

250g goat or soft feta cheese

250g ripe tomatoes

1 shallot

2 cloves garlic

½ cup sun-dried tomatoes

½ cup basil leaves

2 tablespoons RED CAYENNE CHILLI SAUCE

2 tablespoons olive oil

½ teaspoon salt

pepper

small basil leaves (garnish)

baguette or crackers

In a mixer or processor, blend cheeses until smooth. Line a small deep bowl with plastic wrap. Spoon in cheese, pressing firmly. Smooth the top and cover with plastic. Refrigerate until firm, about 1 hour. Place the tomatoes in a deep bowl and cover with boiling water for 3-5 minutes. Drain. Remove peel, seeds and juice from tomatoes and chop. In a processor, finely chop shallot and garlic. Add sun-dried tomatoes, chopped fresh tomatoes and basil and pulse until finely chopped. Add chilli sauce, olive oil, salt and pepper and process just to combine. Remove plastic from top of cheese and unmould onto a small platter with a raised edge or into a shallow bowl. Spoon salsa around the edge of the cheese. Garnish with basil leaves. Serve with slices of plain or toasted baguette or crackers.

serves 6

advance preparation: The moulded cheese will keep in the refrigerator for several days. The salsa will keep refrigerated for 2 days in a separate covered container.

serving ideas: Any leftover salsa and cheese spread makes a wonderful filling for an omelette. For a quick lunch, slice a baguette in half lengthwise, spread cheese and salsa on bread and drizzle with olive oil.

johanna's fiery peanut sauce

A wonderfully simple and scrumptious concoction invented by our beautiful red-haired daughter Johanna.

½ cup smooth or chunky peanut butter

½ cup coconut milk

½ cup FIERY COCONUT CHILLI SAUCE

¼ cup chopped coriander

¼ cup chopped roasted peanuts

assorted raw vegetables

cooked shrimp chips or veggie chips

Mix together peanut butter, coconut milk and chilli sauce until smooth. Pour peanut sauce into a bowl and garnish with coriander and chopped peanuts. Place in the centre of a platter covered with a banana leaf and surround with crisp raw vegetables and chips for dipping.

makes 1½ cups

advance preparation: Sauce will keep several days in the refrigerator in a covered container. For longer storage, freeze. Bring to room temperature before serving and sprinkle with coriander and peanuts.

variation: Thin sauce with rice wine vinegar and use as a dressing for salad greens, shredded cabbage, rice or noodle salads.

serving ideas: Use as a dip for grilled skewers of meat, poultry, vegetable and marinated tofu. Serve as a sauce for grilled beef, chicken and veggie burgers.

hot ginger & chilli chicken wings

Crispy and very addictive...these will disappear in a flash!

2 kg chicken wings

1 teaspoon crushed ginger

1 teaspoon crushed garlic

¼ cup finely minced fresh chillies (optional)

¼ cup brown sugar

¼ cup soy sauce

150ml RED CAYENNE CHILLI SAUCE

Cut the wings at the two joints and discard the wing tips. Mix all the remaining ingredients for the marinade. Put wings in a flat container and cover with marinade. Turn wings to coat all surfaces. Cover container and refrigerate overnight or for at least 2 hours. Line a baking pan (or 2) with baking paper. Drain wings, reserving marinade, and place in one layer in the pan. Bake at 200°C for 30 minutes. Remove from the oven, drain off liquid. Brush wings with reserved marinade or, for more intense heat, brush with full-strength chilli sauce. Bake for an additional 30 minutes or until crisp. Serve immediately.

serves 6

advance preparation: Wings can marinate for 24 hours in the refrigerator. To partially cook in advance, bake for 30 minutes. Drain, cool and refrigerate for up to 24 hours. To finish cooking, brush wings with marinade or sauce and bake for the additional 30 minutes.

variations: Substitute GOLD HABANERO CHILLI SAUCE. FIERY COCONUT, SPICY SWEET or SMOKIN' MANGO CHILLI SAUCE can also be used but omit brown sugar. Combine with remaining marinade ingredients and follow directions as above.

serving idea: For a party, serve wings with a selection of hot and cold appetisers such as pork & mango skewers (page 14), green jalapeno guacamole with corn chips (page 6) and spicy yogurt dip with raw vegetables (page 9).

crispy potato skins with salsa picante

Nearly as addictive as potato chips, these skins make a substantial appetiser.

6 large baking potatoes

¼ cup butter

2 tablespoons olive oil

sea salt

1½ cups shredded tasty cheese

3 green onions, finely sliced

300g SALSA PICANTE (Mild or Medium)

250g regular or light sour cream

Scrub potatoes and pierce the skin with a sharp knife in several places. Bake at 200°C for 1 hour or until potatoes are easily pierced with a skewer. Allow to cool for 15 minutes. Cut each potato into quarters lengthwise. Scoop out cooked potato with a spoon, leaving a shell 5mm (¼”) thick. (Leftover potato can be used in other dishes, such as breakfast burritos, page 55). Melt butter and olive oil together. Brush on potato skins inside and out and sprinkle with salt. Place skin-side down on a baking tray in a single layer. Bake at 250°C for 12-15 minutes or until skins are very crisp. Remove from oven and sprinkle with cheese. Return skins to hot oven and bake until cheese melts, approximately 5 minutes. Garnish with green onions. Arrange on a platter and serve immediately with bowls of salsa and sour cream to spoon over skins.

24 pieces

advance preparation: Potato skins can be prepared in advance up to the second baking. Brush cooked skins with butter/oil mixture, cover and refrigerate up to 24 hours. Bake as directed above.

variations: Try skins with GREEN JALAPENO or RED CAYENNE CHILLI SAUCE and sour cream, green onions or chopped coriander.

serving idea: To serve for lunch or a light dinner, make skins with a thicker shell, leaving more potato intact. Follow directions as above. Additional toppings could include cooked seasoned mince, soy mince and guacamole along with salsa and sour cream.

pork & mango skewers

Tasty bites of marinated pork and fresh mango eaten hot off the grill.

1 kg boneless pork

¼ cup olive oil

¼ cup lime juice

½ cup orange juice

2 tablespoons coriander, finely chopped

salt and pepper

3 firm mangoes

250ml SMOKIN' MANGO CHILLI SAUCE

Cut pork into bite-size cubes. In a bowl, combine oil, juices and coriander and add cubed pork. Season with salt and pepper. Cover and refrigerate to marinate for several hours. Just before assembling skewers, cut peeled mangoes into cubes. Alternate pieces of pork and mango on each skewer. Cook over hot coals or grill in the oven. When partially cooked, brush with chilli sauce and continue grilling and turning skewers until pork is cooked and chilli sauce begins to caramelise. Serve hot.

serves 8

advance preparation: Pork can be marinated for up to 24 hours

variation: 1 kg chicken breast fillets can be substituted for the boneless pork.

vegetarian: Add a good splash of soy sauce to the marinade ingredients and pour over cubes of firm tofu or tempeh. Marinate 1 hour or more. Follow directions as above for assembly and cooking.

serving idea: As a meal for 4, serve skewers on a bed of rice pilaf.

spinach & feta stuffed mushrooms

Serve as an appetiser or as an accompaniment to roasted meats or vegetarian meals.

24 medium mushroom caps (button or swiss brown)

250g fresh spinach

1 tablespoon olive oil

1 tablespoon butter

1 medium onion, minced

¼ cup chopped walnuts

2 green onions, minced

1 small garlic clove, minced

50g feta cheese, crumbled

salt and pepper

2 tablespoons GREEN JALAPENO CHILLI SAUCE

¼ cup grated parmesan cheese

Brush mushroom caps until clean. Wash spinach, drain and cook in a dry pan over medium heat until wilted. Cool, squeeze out water and finely chop. Heat olive oil with butter in skillet over medium heat and cook onion until soft. Stir in walnuts, green onions and garlic and cook briefly while stirring. Add spinach and combine. Remove from heat and cool. Stir in feta cheese, salt, pepper and GREEN JALAPENO CHILLI SAUCE. Stuff mushroom caps with the mixture and sprinkle with parmesan cheese. Bake at 200°C for 8-10 minutes. Serve hot.

serves 6

advance preparation: Filling can be made several hours ahead and stored in the refrigerator. Spoon into mushroom caps just before baking.

serving idea: Fill 6 large mushroom caps as directed above to serve as a meal.

chile con queso

“Chilli with cheese” (pronounced chee-lay kone kay-so) is a Mexican-style fondue served hot and scooped up with crisp corn chips. ¡Que bueno!

2 tablespoon vegetable oil

2 tablespoons butter

½ cup finely chopped onion

¼ cup fresh chillies, minced (optional)

300g SALSA PICANTE (Mild or Medium)

½ cup cream

2 cups shredded melting cheese (tasty, edam, gouda)

250g cream cheese, cubed

230g NATURAL TOASTED CORNCHIPS

Heat butter and oil in a pan over medium heat. Sauté onion and chillies until tender. Stir in salsa and simmer until thoroughly heated. Add cream, simmer briefly and remove from heat. Add shredded cheese and cream cheese and cover until cheese melts. Transfer dip to a fondue pot or chafing dish and keep warm. Serve immediately with a basket of warm corn chips for dipping.

serves 6

advance preparation: The dip can be assembled up to adding cream and refrigerated for 2 days. Return to a simmer over medium heat, add cream and continue as above.

variation: Substitute 300 g SMOKY RED BEAN SALSA

serving idea: For a special meal or party, serve chile con queso followed by fajitas (page 58). Both can be kept warm in chafing dishes.

thai chicken parcels

Lettuce leaves are wrapped around a spicy curry filling for a light warm weather appetiser.

2 heads butter leaf lettuce

2 tablespoons vegetable oil

1 kg chicken mince

1½ cups finely chopped red or green onions

250ml FIERY COCONUT CHILLI SAUCE

1½ cups chopped coriander

salt

1 cup toasted shredded coconut

1 cup chopped roasted peanuts or macadamias

1 cup torn mint leaves

2 limes, cut in wedges

Wash lettuce and separate into leaves. Pat dry and refrigerate. Cook the meat in hot oil, breaking it up into a fine texture as it cooks. Drain and transfer to a serving dish. Add onion, chilli sauce, coriander and salt to taste. Stir gently to combine. Serve hot surrounded by bowls of coconut, nuts, mint, limes and lettuce leaves. To eat, place a spoonful of meat in a lettuce leaf and sprinkle with condiments. Squeeze lime over all, roll up and eat.

serves 12

advance preparation: Mince can be cooked, drained and refrigerated for 1 day. Gently reheat and add seasonings as directed above.

variation: Turkey or pork mince can be substituted for chicken mince.

vegetarian: Substitute textured vegetable protein, tempeh or firm seasoned tofu for the mince. Finely chop, sauté briefly in hot oil and follow directions as above.

serving idea: Parcels can also be served as a light summer meal for 4.

spicy chicken salad with macadamias

Macadamias make just about anything taste good but are especially delicious in this combination of chicken, avocado and mango. All the flavours of our beautiful Northern Rivers region.

- 4 chicken breast fillets, poached and cooled**
- 4 green onions, thinly sliced**
- ½ cup roughly chopped roasted macadamias**
- ½ cup chopped coriander**
- ½ cup plain thick yogurt**
- ½ cup sour cream or mayonnaise**
- 250ml FIERY COCONUT CHILLI SAUCE**
- salt**
- assorted baby lettuce leaves**
- 2 firm, ripe avocados, sliced**
- 2 firm, ripe mangoes, sliced**
- ½ cup toasted shredded coconut**
- sliced fresh red chillies (optional)**

Cut the poached chicken into bite-size pieces and combine with the green onions, macadamias and coriander. In a small bowl, stir together yogurt, sour cream and chilli sauce. Add to the chicken mixture and stir gently to combine. Season with salt to taste and refrigerate for 30 minutes. On 4 large chilled plates, place lettuce leaves in the centre and mound chicken salad on top. Arrange avocado and mango slices around the salad and sprinkle with toasted coconut and chillies.

Serves 4

advance preparation: Chicken salad mixture can be made 1 day in advance and refrigerated.

variation: Substitute ½ cup GOLD HABANERO CHILLI SAUCE for coconut sauce.

serving idea: For dessert, serve lemongrass brulée (page 62) with or without the grilled mangoes.

grilled steak salad

A great way to turn leftover steak into a quick, hot weather meal.

500g grilled or broiled steak, room temperature

12 cups small salad greens

any or all of the following:

1 red onion, thinly sliced

1 red, yellow or green capsicum, thinly sliced

2 ripe avocados, sliced

2 large tomatoes, cut in wedges

chopped coriander

crumbled feta cheese

chopped fresh chillies (optional)

Cut the steak into thin slices and arrange on 4 dinner plates. Place greens next to steak and garnish with remaining ingredients. Drizzle steak and salad with salsa picante dressing.

serves 4

variation: Substitute sliced grilled chicken breast fillets for steak.

vegetarian: Omit steak and add cooked kidney, borlotti or black beans to salad.

servng idea: Hot flour tortillas or quesadillas (page 59) would be a good accompaniment to this salad.

salsa picante dressing

¾ cup SALSA PICANTE (Mild or Medium)

2 tablespoons lime juice

1 large egg yolk, room temperature

1 tablespoon Dijon mustard

½ teaspoon salt

1 cup vegetable oil

In a medium bowl, whisk together the salsa, lime juice, egg yolk, mustard and salt. Gradually add the oil while whisking until dressing thickens. Store in refrigerator.

prawn & avocado salad

A marriage made in heaven.

3 tablespoons olive oil

2 tablespoons white wine vinegar

1 teaspoon Dijon mustard

½ kg large cooked prawns, shelled

2 large ripe avocados

juice of ½ lemon

1 cup whole egg mayonnaise

¼ cup GREEN JALAPENO CHILLI SAUCE

salt and pepper

2 tablespoons finely minced chives

salad greens

chives (garnish)

1 lemon, cut in wedges

Whisk together oil, vinegar and mustard. Cube prawns and add to vinaigrette. Marinate for 30 minutes in the refrigerator. Peel and cube avocados and sprinkle with lemon juice. Combine mayonnaise with chilli sauce, salt and pepper to taste. Drain prawns. In a bowl, combine prawns, avocado cubes and chives. Season with salt and pepper and toss lightly. Divide salad greens among 4 chilled plates and top with prawn/avocado mixture. Spoon spicy mayonnaise dressing over prawns and garnish with chives. Serve with lemon wedges on the side.

serves 4

advance preparation: Marinade and dressing can be made several days in advance.

variations: Try substituting any of our other chilli sauces for a different flavour. Coriander, flat leaf parsley or any other herbs you prefer could also be used.

vegetarian: Use a creamy cubed feta cheese and add to marinade in place of prawns. Drain and combine with avocado and chives. Serve on slices of ripe red tomatoes arranged over salad greens and drizzle with dressing.

serving idea: For a dinner party, serve this salad as a starter, substituting RED CAYENNE CHILLI SAUCE in the dressing. Follow with jalapeno & rosemary lamb chops (page 34), roasted or mashed potatoes and asparagus.

curried coconut rice salad

A tropical feast-of-a-salad and one of our first creations using the Fiery Coconut sauce. It's still one of my favourites.

3 ½ cups vegetable stock
2 cups jasmine rice
2 teaspoons curry powder
½ teaspoon turmeric
¼ cup vegetable or macadamia oil
¼ cup lemon or lime juice
¼ cup plain yogurt
¼ cup FIERY COCONUT CHILLI SAUCE
1 cup sliced green onions
1 cup sultanas
1 cup frozen baby peas (defrosted, uncooked)
½ cup toasted slivered almonds
¼ cup chopped candied ginger
1 cup chopped coriander
salt
salad greens
coriander sprigs
sliced fresh pineapple
sliced pawpaw
sliced kiwi fruit

Bring stock to a boil in a large pot. Stir in rice, curry powder and turmeric. Cover and reduce heat to low. Cook until tender, about 15 minutes. Allow to cool slightly with lid removed. Transfer rice to a bowl, stir in oil and juice. Refrigerate several hours until rice is cool. In a small bowl, mix together yogurt and chilli sauce. Gently stir into rice along with onions, sultanas, peas, almonds, ginger and chopped coriander. Season to taste with salt. Refrigerate for at least 30 minutes to allow flavours to develop. Serve individual portions on salad greens, top with coriander sprigs and garnish on the side with sliced pineapple, pawpaw and kiwi fruit.

serves 4

advance preparation: The flavour of this salad improves with age. Try to prepare it 24 hours in advance. Slice fruit and arrange salad just before serving.

variation: Add cubed chicken or small cooked prawns.

serving idea: Try chilli & lime skewered prawns (page 38) with this salad.

chicken pasta salad with roasted capsicum dressing

A hearty summer dish, we like to double the recipe and live off pasta salad for a few days when the weather is too hot to cook. Endless variations are possible.

4 chicken breast fillets, poached

500g bowtie pasta

2 tablespoons olive oil

½ cup sliced black olives

½ cup thinly sliced sun-dried tomatoes

½ cup flat leaf parsley, chopped

salt and pepper

Cut chicken into small bite-size pieces. Cook pasta until just tender. Drain well. Combine chicken and pasta in a large bowl and drizzle with 2 tablespoons olive oil. Let cool. Add olives, tomatoes, parsley and gently combine. Make roasted capsicum dressing and gently stir into pasta. Season to taste with salt and freshly ground black pepper.

serves 6

advance preparation: Can be prepared a day ahead and refrigerated.

variations: Substitute fettuccine or penne. Add any roasted, marinated, blanched or raw vegetables that appeal to you along with assorted fresh herbs.

vegetarian: Omit chicken and substitute grilled eggplant and sliced artichoke hearts.

roasted capsicum dressing

2 large cloves garlic

½ roasted red capsicum

3 egg yolks

1 cup olive oil

1 teaspoon salt

¼ cup RED CAYENNE CHILLI SAUCE

Puree garlic in a processor. Add capsicum and process until smooth. Add egg yolks and blend. While the processor is running, slowly pour in olive oil through the feed tube. When sauce becomes thickened, stop machine and add salt and chilli sauce. Blend briefly to combine. Store any extra dressing not used for the salad in the refrigerator for up to 5 days.

indonesian salad with spicy peanut dressing

A colourful vegetarian salad that requires a modest amount of artistic skill to arrange all the ingredients attractively. Looks good and tastes even better.

200g firm tofu, cut in large cubes
vegetable oil
lettuce leaves or shredded cabbage
4 medium red potatoes, steamed and sliced
500g green beans, blanched
2 large carrots, peeled, sliced and blanched
2 medium cucumbers, peeled, deseeded and sliced
4 hard-boiled eggs, peeled and quartered
2 cups bean sprouts
chopped roasted peanuts
sliced red chillies (optional)

Fry tofu cubes in hot oil until crisp. Drain well on paper towels. To assemble salad, line each plate with lettuce leaves or cabbage and arrange vegetables, eggs, tofu and sprouts on top. Drizzle with dressing (below) and sprinkle with peanuts and chillies.

serves 4

variation: Add cooked chicken, pork or prawns to the salad.

serving idea: For a party, serve platters of indonesian salad, thai chicken parcels (page 17) and fiery grilled chicken with asian noodles (page 36).

spicy peanut dressing

johanna's fiery peanut sauce (page 11)

¼ cup chopped coriander
¼ cup rice wine vinegar
2 tablespoons vegetable oil

Combine the peanut sauce with coriander, vinegar and oil. Add water as necessary to thin dressing to desired consistency. Dressing should be pourable but not too thin.

makes 2 cups

lemon lentil soup with spinach

Delicious and easy to prepare for those days when you want homemade soup with a lot of flavour and minimum effort.

- 1½ cups lentils**
- 1 medium onion, chopped**
- 4 tablespoons vegetable oil**
- 3 cloves garlic, minced**
- ½ teaspoon ground cumin**
- 8 cups vegetable broth**
- 1 large potato**
- 500g spinach**
- ¼ cup lemon juice**
- ½ cup GOLD HABANERO CHILLI SAUCE**
- salt and pepper**
- ½ cup coarsely chopped coriander**

Rinse lentils and drain. In a large pot, sauté onion in hot oil until soft. Add garlic and cumin and cook for 1 minute. Next add lentils and vegetable stock to the pot and bring to a simmer. Peel and cut potato into medium cubes and add to soup. Cover pot and cook for 20 minutes or until potatoes are tender and lentils are soft. Remove large stems from spinach and coarsely chop leaves. Add to lentils with lemon juice and chilli sauce. Season to taste with salt and pepper and simmer for an additional 5 minutes. Serve with a sprinkle of coriander on top.

serves 6

advance preparation: Soup can be refrigerated for up to 2 days. May require additional stock or water on reheating.

variations: Sauté 1 chopped carrot with onion along with 1 chopped red or green capsicum. Add garlic and cumin, omit potato and add 1 cup chopped fresh or canned tomatoes to soup. Add spinach, omit lemon juice and substitute 300g SALSA PICANTE (Mild or Medium) for the gold sauce. Season and top with coriander.

serving idea: Serve with fresh crusty bread and salad greens dressed with a mustard vinaigrette.

chilled picante tomato soup

Just the thing for those hot summer days when you don't want to cook. Crusty bread and a crisp salad complete the meal.

4 cups chilled tomato juice

½ cup minced coriander

1 garlic clove, minced

2 green onions, finely chopped

½ cucumber, peeled, seeded and chopped

½ cup sliced black olives

¼ cup fresh lime juice

¼ teaspoon ground cumin

300g SALSA PICANTE (Mild or Medium)

salt and freshly ground pepper

1 avocado, diced

coriander sprigs

lime wedges

Pour tomato juice into a large bowl and stir in minced coriander, garlic, onions, cucumber, olives, lime juice, cumin and salsa. Season to taste with salt and pepper. Chill. Ladle the soup into 4 chilled bowls and garnish with avocado and coriander sprigs. Serve additional lime wedges on the side.

serves 4

advance preparation: Soup can be made a day ahead and refrigerated. Garnish just before serving.

variations: Other raw ingredients for the soup could include chopped celery, capsicum, tomatoes and minced chillies. A poached, cubed chicken breast can also be added for a more substantial version.

serving idea: Pack a container of this soup in an esky as part of a picnic menu. Garnish just before serving.

chicken tortilla soup

A creamy, spicy chicken soup with the pleasing crunch of crisp corn chips. Real comfort food.

2 tablespoons butter

1 large onion, chopped

2 tablespoons flour

4 cups chicken broth

150ml GREEN JALAPENO CHILLI SAUCE

1½ cups frozen corn kernels

2 chicken breast fillets, poached and cubed

1 cup whole milk

2 green onions, sliced

salt

pepper

100g NATURAL TOASTED CORN CHIPS

1 cup shredded tasty cheese

1 large ripe avocado, cubed

1 cup sour cream

¼ cup chopped coriander

chopped fresh chillies (optional)

Melt butter in a large pot over medium heat. Add onion and cook until softened, about 5 minutes. Sprinkle with flour, stir and cook for 1 minute. Add chicken broth, chilli sauce, corn and chicken. Let simmer for 10 minutes. Stir in milk, green onions and season to taste with salt and pepper. Cook over low heat for 5 minutes. Briefly heat corn chips in a hot oven. Serve soup in bowls topped with roughly-broken corn chips, cheese, avocado, dollops of sour cream and coriander. Sprinkle with fresh chillies for additional heat.

serves 6

advance preparation: Soup can be refrigerated for 2 days. Reheat over medium heat before garnishing.

vegetarian: Substitute vegetable broth. Omit chicken and add 2 cooked, cubed potatoes to broth with chilli sauce and corn.

servng idea: This soup is so filling that it only needs a simple green salad to accompany it.

vegetable soup with sun-dried tomato pesto

A spoonful of spicy pesto swirled into each serving lifts the flavour of this substantial vegetable soup to a new dimension.

cayenne & sun-dried tomato pesto (page 41)

2 tablespoons olive oil

2 cloves garlic, minced

2 stalks celery, diced

2 medium carrots, diced

1 onion, diced

8 cups vegetable or chicken stock

¼ cup RED CAYENNE CHILLI SAUCE

2 large tomatoes, peeled and chopped

2 medium red potatoes, cubed

2 cups cooked borlotti or canellini beans, drained

1 cup small dried pasta

salt

¼ cup chopped flat leaf parsley

parmesan cheese, freshly grated

Make the pesto and set aside. Heat oil in a large pot and sauté garlic, celery, carrots and onion until just tender. Add stock and bring to a boil. Lower heat to simmer and add chilli sauce, tomatoes and potatoes. Allow to cook for 10 minutes. Add beans and dried pasta and cook until both potatoes and pasta are tender, about 15 minutes. Season to taste with salt and stir in parsley. Serve the soup with a generous spoonful of pesto in each bowl and sprinkle with parmesan cheese.

serves 6

advance preparation: Pesto can be made several days in advance. The soup can be made a day ahead.

variation: Substitute GREEN JALAPENO CHILLI SAUCE and macadamia & jalapeno pesto (page 40). Omit macadamias if preferred.

serving idea: Accompany with plenty of hot bread for dipping.

toasted spicy turkish sandwich

We first made these for the Taste of Byron street festival and quickly sold out. Make them on an outdoor grill for a leisurely weekend lunch.

1 roasted chicken

1 long loaf Turkish bread

½ cup mayonnaise

½ cup sour cream

¼ cup chopped coriander

2 tablespoons taco or chilli seasoning

250ml SPICY SWEET CHILLI SAUCE

sliced red onion

sliced avocado

shredded tasty cheese

salt

pepper

Remove meat from bones and slice. Cut the bread into 4 equal portions and carefully slice lengthwise. Combine mayonnaise, sour cream, coriander and seasoning in a bowl. Spread each half of bread with mayonnaise mixture and drizzle with chilli sauce. Lay chicken on bottom half of bread and season with salt and pepper. Layer red onion, avocado and cheese on chicken and top with other half of bread. In a dry pan over medium-high heat or in a sandwich toaster, toast sandwiches on both sides until heated through. Bread should be crisp and cheese melted. Cut in half and serve hot.

serves 4

advance preparation: Sandwiches can be assembled, wrapped in cling film and refrigerated overnight for grilling the next day.

variation: Sliced roast beef can be substituted for chicken.

vegetarian: Roasted eggplant slices and crumbled feta cheese work well in place of chicken and tasty cheese.

serving idea: Take the pre-assembled sandwiches in the esky and grill at the beach or in the park to beat the heat in the summertime.

smokin' beef burgers

The distinctive flavours of mango, smoked jalapenos and fried onions combine to make this a dynamite burger. Mind the drips...these are a bit messy but really good.

1 kg lean beef mince

2 fresh red or green chillies, minced (optional)

2 cloves garlic, minced

½ cup chopped coriander

250ml SMOKIN' MANGO CHILLI SAUCE

2 medium onions, sliced

2 tablespoons vegetable oil

salt

4 slices tasty cheese

mayonnaise

4 bread rolls

Lightly mix beef, chillies, garlic, coriander and 2 tablespoons chilli sauce together. Form into 4 patties and refrigerate until firm. Heat oil in a pan over medium heat and sauté onion slices until softened and just turning golden. Remove from pan, set aside and keep warm. Sear burger patties on a hot grill or in a frying pan on both sides. Lower heat and cook to desired degree, basting with chilli sauce on both sides in the last few minutes of cooking. Salt to taste. Add sliced cheese to melt. To assemble burgers, halve rolls and spread with mayonnaise. Top with beef patties, cooked onions and drizzle generously with additional chilli sauce.

serves 4

advance preparation: Burger patties can be made 1 day in advance and refrigerated. Freeze patties for longer storage.

servng idea: Serve these burgers with potato salad dressed with sour cream and fresh dill and a platter of sliced tomatoes and cucumbers in vinaigrette.

spicy chicken salad with avocado on croissant

This combination is in a league of its own. Decadently delicious.

chicken salad with macadamias (page 18)

4 large croissants

FIERY COCONUT CHILLI SAUCE

mayonnaise

2 ripe avocados, sliced

rocket

Slice the croissants in half lengthwise and spread with a thin layer of either chilli sauce or mayonnaise or both. For each sandwich, lay slices of avocado on the bottom, top with chicken salad, rocket and top half of croissant. Cut in half to serve.

serves 4

advance preparation: Chicken salad can be made a day in advance and refrigerated.

serving idea: For a picnic, take chicken salad in a container and serve on croissants or in pita pocket breads topped with salad.

jalapeno walnut burgers

Our daughters are vegetarian and have given the “thumbs up” to this recipe. These burgers are easy to prepare and so tasty they could also be served on their own with steamed vegetables and a salad.

2 ½ cups rolled oats

½ cup wheat or soy flour

2 cups walnuts

2 onions, roughly chopped

3 eggs

2 fresh chillies, finely chopped (optional)

¼ cup GREEN JALAPENO CHILLI SAUCE

¼ cup tamari or soy sauce

1 tablespoon thyme

salt

8 slices tasty cheese (optional)

8 bread rolls

Put oats, flour and walnuts in a food processor and pulse until walnuts are finely chopped. Add onions and continue to pulse until onions are chopped medium-fine. Then add eggs, chillies, chilli sauce, tamari and thyme and pulse until just blended. If mixture appears too dry, add either extra chilli sauce or water. Form burger patties using ½ cup walnut mixture per patty and refrigerate for 30 minutes. Fry on both sides in a small amount of hot oil in a fry pan or on a barbecue plate. Season with salt. If using cheese, place on patties just before serving, cover with lid and allow cheese to melt. Serve on bread rolls with condiments of your choice.

makes 8 burgers

advance preparation: Uncooked burger patties can be made a day ahead and refrigerated.

variations: Replace walnuts with almonds, cashews or macadamias. Additional vegetables such as chopped capsicum or mushrooms can be used. Substitute oregano, marjoram or sage for thyme.

serving idea: Serve walnut burgers on their own (omit cheese and bread rolls) and top with johanna's fiery peanut sauce (page 11). Accompany with steamed vegetables and a salad.

grilled tuna melt

During our uni days in the early 70's, we lived on these sandwiches. This is an updated spicy version of an old favourite.

425g tuna in spring water

¼ cup mayonnaise

2 tablespoons plain thick yogurt

¼ cup GOLD HABANERO CHILLI SAUCE

¼ cup finely chopped celery

¼ cup sliced green onions

¼ cup chopped coriander

1 fresh chilli, minced (optional)

8 slices wholemeal or sourdough bread

alfalfa or sunflower sprouts (optional)

1 large tomato, sliced

1 large ripe avocado, sliced

1 cup shredded cheese

melted butter or olive oil (optional)

Drain tuna and mix with mayonnaise, yogurt, chilli sauce, celery, onions, coriander and chilli. Divide mixture between four slices of bread, spreading evenly. Place sprouts on tuna, then layer tomato, avocado and cheese on each sandwich. The top slice of bread may be left plain or spread with a mixture of mayonnaise and chilli sauce. Place on top. At this point, you can lightly brush each side of bread with melted butter or olive oil or leave plain. Grill in a sandwich toaster or a hot pan on both sides until bread is toasted and cheese melts.

serves 4

advance preparation: The tuna mixture can be made a day ahead.

variation: Substitute FIERY COCONUT or GREEN JALAPENO CHILLI SAUCE.

vegetarian: Use the same quantity of firm plain or seasoned tofu for tuna. Chop and combine with ingredients as above. Let sit for 30 minutes to allow flavours to blend before using.

serving idea: Crisp dill pickles are all you need with this sandwich.

smokin' mango meat loaf

This meat loaf offers a lot more pizzazz than what we were served growing up but still has all the appeal of mum's home cooking.

3 tablespoons oil

1 onion, chopped

1 large carrot, finely chopped

1 stalk celery, finely chopped

½ green capsicum, finely chopped

½ red capsicum, finely chopped

2 cloves garlic, minced

3 eggs, beaten

1 cup fresh breadcrumbs

½ cup milk

1kg lean beef or chicken mince

250ml SMOKIN' MANGO CHILLI SAUCE

½ cup flat leaf parsley, finely chopped

salt

pepper

minced fresh chillies (optional)

Heat oil in a pan over medium-high heat and sauté onion, carrot, celery, capsicum and garlic together. Cook for 10 minutes, stirring often. Remove from heat and set aside. Combine eggs with breadcrumbs and milk and allow to sit until bread is softened. In a large bowl, place beef or chicken mince, cooked vegetables, egg mixture, ½ cup chilli sauce, parsley, salt, pepper and chillies. Knead mixture lightly. Place in an oiled baking dish and pat into a loaf shape. Spread the top with remaining chilli sauce. Bake at 180°C for 35-40 minutes or until no longer pink in the middle. Slice and serve.

serves 8

advance preparation: Meat loaf can be made several hours in advance and refrigerated before baking.

variations: 500g beef or pork sausage can be substituted for half of the beef mince. For a Mexican flavoured version, substitute 250g SALSA PICANTE (Mild or Medium) for chilli sauce. Use fresh coriander for parsley and add 1 cup cubed tasty cheese to mixture.

serving idea: Mashed potatoes are the perfect accompaniment.

jalapeno & rosemary lamb chops

Chilli and coriander augment the classic flavours of garlic and rosemary with these tasty lamb chops.

2 pieces fresh rosemary

2 cloves garlic

juice of 1 lemon

1 tablespoon olive oil

¼ cup GREEN JALAPENO CHILLI SAUCE

salt & pepper

4 thick lamb chops or 8 small chops

Remove rosemary from stems and place in a processor along with garlic. Pulse until both rosemary and garlic are finely chopped. Add the lemon juice, oil and chilli sauce and blend briefly. Rub the marinade into the chops and season with salt and pepper. Let stand for 30 minutes. Grill, broil or panfry the chops until cooked to your liking.

serves 4

advance preparation: Chops can be marinated in the refrigerator overnight.

variation: This marinade would also be good with pork or veal chops.

serving idea: Serve chops with either mashed potatoes or mushroom pilaf.

chilli-stuffed chicken breasts

Chicken Kiev comes to Byron Bay via Mexico! Sounds like quite an odyssey but the result is very delicious.

- ½ cup fine dry breadcrumbs**
- ¼ cup finely grated parmesan cheese**
- 1 teaspoon chilli powder**
- ¼ teaspoon cumin**
- ½ teaspoon garlic salt**
- ¼ teaspoon pepper**
- 250g fresh chillies**
- 125g mild cheese**
- 8 chicken breast fillets**
- 6 tablespoons melted butter**
- 300g SALSA PICANTE (Mild or Medium)**
- 1 cup sour cream**
- a few sprigs coriander**

In a shallow pan, combine bread crumbs, parmesan cheese, spices, salt and pepper. Set aside. Roast chillies in a hot oven until blackened, turning once to roast each side. Place in a plastic bag, seal and allow to sit for 10 minutes. Peel and de-seed chillies and cut into long strips. Slice cheese into 8 strips. Place chicken fillets between 2 sheets of plastic wrap. With a mallet, pound breasts until each is about 5mm (1/4") thick. Lay a piece of cheese and a few chilli strips down the centre of each chicken fillet. Fold in ends and then sides to seal in filling. Secure overlapping sides with toothpicks. Dip each chicken bundle in melted butter, drain briefly, and then roll in seasoned crumb mixture to coat evenly. Place chicken seam side down in a baking dish and drizzle with any remaining butter. Cover and refrigerate for at least 4 hours. Bake at 200°C for 30 minutes or until chicken is no longer pink when cut with a knife. Spoon salsa over each portion, garnish with sour cream and coriander.

serves 8

advance preparation: Chicken can be assembled and refrigerated overnight before baking.

variation: 250g roasted red capsicum can replace chilli in the filling for a non-spicy alternative.

serving idea: Serve with steamed white rice seasoned with lemon juice and chopped coriander.

fiery grilled chicken with asian noodles

The flavours of curry and ginger, coriander and lime bring the spicy and pungent taste of Asia to this easy dish.

4 tablespoons vegetable oil

juice of 2 limes

1 tablespoon grated ginger

¼ cup chopped coriander

4 chicken breast fillets

250ml FIERY COCONUT CHILLI SAUCE

500g fresh thin asian noodles

4 green onions, sliced on the diagonal

1 red capsicum, cut in thin strips

3 cups spinach or asian greens

¼ cup toasted sesame seeds

coriander sprigs

2 limes, cut in wedges

Combine 2 tablespoons oil, lime juice, ginger and coriander. Pour over chicken breasts and marinate covered for several hours in the refrigerator. Lift chicken from marinade and place on a hot barbecue grill or under an oven grill. When nearly cooked, brush with ½ cup chilli sauce. Continue to baste and turn breasts until cooked and sauce begins to caramelize. Remove from heat and set aside. Rinse noodles in cold water and gently separate strands. Drain in a colander. Heat remaining oil in a wok or deep fry pan over high heat. Add green onion and red capsicum strips and stir-fry for 1 minute. Add spinach or greens, quickly stir and add noodles and remaining chilli sauce. Cook just long enough to heat noodles and wilt greens, stirring constantly. Divide noodles among 4 plates and top with sliced grilled chicken breasts, a sprinkle of sesame seeds and coriander sprigs. Serve with lime wedges.

serves 4

variation: Add a splash of soy sauce to the marinade ingredients and marinate 4 small steaks. Grill, thinly slice and serve with the vegetables and noodles as above.

vegetarian: Substitute thick slices of firm tofu for chicken and marinate as above, adding a splash of soy sauce to marinade. Pan fry in hot oil or grill. Slice and serve on top of noodles and vegetables. Oyster mushrooms, baby corn and snow peas can also be added to sautéed vegetables.

serving idea: Delicious served hot or at room temperature.

snapper vera cruz

While visiting a small fishing village down the coast from Puerto Vallarta, John and I were served this dish outside a hut and dined quite happily with a few stray dogs and wandering chickens. We savoured every bite.

4 portions snapper (or any firm white fish)

lemon juice

salt

pepper

4 tablespoons olive oil

1 onion, halved and sliced

2 cloves garlic, minced

1 red capsicum, thinly sliced in short strips

2 red chillies, thinly sliced (optional)

2 large tomatoes, cut in wedges

300g SALSA PICANTE (Mild or Medium)

¼ cup RED CAYENNE CHILLI SAUCE

1 bay leaf

¼ cup sliced pitted green olives (optional)

¼ cup chopped flat leaf parsley

Rub both sides of fish with lemon juice and sprinkle with salt and pepper. In a pan over medium-high heat, cook fish in 2 tablespoons olive oil for 1 minute on each side. Lift fish out gently and place in a baking dish. Heat remaining 2 tablespoons oil and sauté onion, garlic, capsicum and chillies until tender, about 5 minutes. Add tomato wedges, salsa, chilli sauce and bay leaf. Lower heat to simmer and cook for 10 minutes. Pour sauce over fish, sprinkle with olives and bake at 180°C for 30 minutes or until fish is cooked and flakes easily. Sprinkle with parsley and serve.

serves 4

advance preparation Fish can be prepared up to the point of baking. Cover and refrigerate up to 4 hours and bake as directed above.

variations: The sauce in this dish is very versatile and would be delicious with chicken breasts, pork chops or steak. Sliced black olives can be used in place of green olives.

serving idea: Serve fish on a bed of steamed long grain rice.

chilli & lime skewered prawns

Turn up the heat on your next barbecue with these tasty bites.

24 large prawns

2 tablespoons chopped coriander

2 cloves garlic, minced

2 tablespoons lime juice

1 red chilli, finely chopped (optional)

1 tablespoon vegetable oil

½ cup FIERY COCONUT CHILLI SAUCE

Shell and de-vein prawns and place in a shallow dish. Mix coriander, garlic, lime juice, chilli and oil together. Pour over prawns and marinate for 30 minutes in the refrigerator. Place prawns on metal or bamboo skewers and grill about 3 minutes on each side while basting with chilli sauce .

serves 4

variation: Baste with SPICY SWEET CHILLI SAUCE or do half and half with both sauces.

serving ideas: Serve prawns hot off the grill with coconut jasmine rice. Cooled prawns can also be served on salad greens. Drizzle with a vinaigrette made with oil, lime juice and a dash of chilli sauce.

spinach & pesto lasagne

Layers of green and white make this sumptuous lasagne an interesting change from the tomato-based version. There are several steps involved in its preparation but the result is well worth the effort.

macadamia & jalapeno pesto (page 40)

3 tablespoons cream

250g goat or soft feta cheese

500g fresh spinach

2 cups ricotta cheese

½ cup grated parmesan cheese

2 eggs, beaten

salt and pepper

500g béchamel sauce (purchased or homemade)

500g instant lasagne

250g grated mozzarella cheese

Make the pesto. Stir in cream and goat or feta cheese to blend and refrigerate until ready to use. Wash the spinach very well and drain. Place in a pan over medium heat and wilt, turning the spinach with tongs as it cooks. Do not add any extra water and do not overcook. Drain. When cool, squeeze as much water from the spinach as possible. Chop and put in a medium-sized bowl. Stir in ricotta, ¼ cup parmesan cheese and eggs. Season with salt and pepper and set aside. Make béchamel sauce if using homemade. To assemble lasagne, spread ½ cup béchamel sauce over the bottom of a lightly-oiled baking dish, approximately 23 x 30 cm. Place a layer of lasagne pasta over the sauce and then spread evenly with the spinach/ricotta mixture. Next place another layer of pasta, spread with ½ cup béchamel sauce and cover with the pesto/cheese mixture. Place the final layer of pasta on top and spread with remaining ½ cup béchamel. Sprinkle with shredded mozzarella and remaining ¼ cup parmesan cheese. Bake at 180°C for 35-40 minutes or until pasta is soft and top is lightly browned. Allow lasagne to cool for a few minutes before cutting.

serves 6

advance preparation: Lasagne can be assembled and refrigerated for several hours or overnight before baking. For longer storage, cover lasagne well with plastic and foil and freeze. Bake directly from freezer using directions above, allowing 10-15 minutes additional baking time.

variation: Add 2 poached and cubed chicken breasts to spinach and ricotta layer.

serving idea: Serve with a simple green salad dressed with vinaigrette and hot Italian bread.

macadamia & jalapeno pesto

Bush nuts add a creamy richness to this spicy pesto.

2 cloves garlic

½ cup macadamia nuts

2 cups packed fresh basil leaves

¼ cup GREEN JALAPENO CHILLI SAUCE

¼ cup olive oil

salt and pepper

In a processor, chop garlic and nuts until fine. Add basil and pulse until chopped. Then add chilli sauce and olive oil and blend. Season with salt and pepper to taste. Refrigerate until ready to use.

makes 1 ½ cups

advance preparation: Can be refrigerated up to 2 days in a covered container with a thin layer of olive oil on top. Freeze for longer storage.

variations: 2 cups coriander leaves can be substituted for basil or try a combination of both. ½ cup finely grated parmesan cheese can be added to the pesto as a final ingredient.

serving ideas: Stir pesto into cooked vegetables, soups and rice dishes. Brush on grilled chicken breasts or fish fillets. Cover pizza base with pesto and add your favourite toppings. Spread on slices of grilled baguette rubbed with fresh garlic. Create a tasty sandwich using layers of cream cheese, pesto and rocket. Combine pesto with equal parts mayonnaise and plain yogurt for a raw vegetable dip or to sauce poached fish or chicken.

cayenne & sun-dried tomato pesto

Dried tomatoes and cayenne give this pesto a very deep, rich flavour with just enough bite to get your attention.

2 cups sun-dried tomatoes
1 fresh red chilli, chopped (optional)
4 cloves garlic
1 cup walnuts or pine nuts
½ cup olive oil
½ cup tomato paste
¼ cup RED CAYENNE CHILLI SAUCE
salt and pepper

In a processor, chop tomatoes, chilli, garlic and nuts until fine. Add olive oil, tomato paste and chilli sauce and process to blend. Season to taste with salt and pepper.

makes 1 ½ cups

advance preparation: Pesto can be prepared in advance and refrigerated up to 4 days in a covered container.

servicing ideas: See serving ideas for macadamia & jalapeno pesto (page 40).

cayenne & sun-dried tomato pesto with fettuccine

500g fettuccine
cayenne & sun-dried tomato pesto (see recipe above)
¼ cup cream
freshly grated parmesan cheese

Cook pasta in boiling salted water until just tender. Drain well. Return to pot, stir in pesto and cream, toss well to combine. Sprinkle each serving with parmesan cheese.

serves 4

spicy roasted garlic butter

Roasted garlic has a sweet mellow flavour and complements the pungent heat of the chilli in this spread.

- 6 large unpeeled garlic cloves**
- 2 tablespoons olive oil**
- 125g butter**
- 4 tablespoons RED CAYENNE CHILLI SAUCE**
- 1 fresh red chilli, minced (optional)**
- 2 tablespoons chopped flat leaf parsley**

Roast unpeeled garlic in olive oil at 200°C for 20 minutes or until soft. Cool garlic and remove skin. In a processor, place butter, remaining oil used for roasting, garlic, chilli sauce, chilli and parsley. Pulse to blend. Store in a covered container in the refrigerator until ready to use.

makes ½ cup

variations: Substitute GREEN JALAPENO CHILLI SAUCE, minced green chilli and coriander. Margarine can be substituted for butter.

serving ideas: Spread on sliced baguette, wrap in foil and bake until bread is hot and butter melted. Serve a spoonful on baked potatoes with sour cream and chives. Use as a sandwich spread. Serve a dollop on grilled steak or fish. Stir into hot rice or cooked vegetables.

roasted garlic spaghetti

Delizioso!

- 500g spaghetti**
- spicy roasted garlic butter (see recipe above)**
- salt & pepper**
- chopped flat leaf parsley**
- freshly grated parmesan cheese**

Cook spaghetti in boiling salted water until just tender. Drain well. Stir in spicy roasted garlic butter. Season to taste with salt and freshly ground pepper. Sprinkle each serving with parsley and parmesan cheese.

serves 4

pizzas

Whether you make your own dough or buy ready-made bases, it's easy to make pizza at home just the way you like it. The following recipes show how far the concept of "pizza" has come...anything goes, as long as it appeals to your taste buds. For a party, use small bases or small pita bread, set out bowls of ingredients and let guests create their own combinations.

mexicano pizza

1 pizza base

olive oil

½ cup SALSA PICANTE (Mild or Medium)

1 cup cooked beef mince, drained (optional)

½ cup corn kernels

sliced tomatoes

sliced red onion

salt

250g shredded tasty cheese

sliced black olives

sliced jalapenos (fresh or pickled, optional)

sliced avocado

sour cream

chopped coriander

Brush pizza base with olive oil. Spread salsa over base and cover with beef mince. Make a ring of tomato and onion slices around outer edge of base. Fill in centre with corn and season with salt. Sprinkle with layers of cheese, olives and chillies and drizzle lightly with olive oil. Bake at 250°C for 15 minutes or until crust is crisp and cheese is melted and slightly browned. Remove from oven and garnish with sliced avocado, dollops of sour cream and a sprinkle of coriander.

makes 1 large pizza

greek pizza

1 pizza base or large pita bread

olive oil

150ml GREEN JALAPENO CHILLI SAUCE

sliced cooked lamb or cooked lamb mince (optional)

sliced grilled eggplant

sliced red onion

salt

250g shredded mozzarella cheese

crumbled feta cheese

pitted kalamata olives

sprigs of fresh oregano

Brush base with olive oil. Spread chilli sauce over base and layer with lamb, eggplant and onion. Season with salt. Sprinkle with cheeses, olives and oregano and drizzle lightly with olive oil. Bake at 250°C for 15 minutes or until crust is crisp and cheese is melted and lightly browned.

makes 1 large pizza

fiery asian pizza

1 pizza base

olive oil

½ cup FIERY COCONUT CHILLI SAUCE

½ roast chicken, shredded (optional)

½ bunch green onions, sliced

8 oyster mushrooms, thinly sliced

1 red capsicum, thinly sliced

salt

250g shredded mozzarella cheese

2 fresh chillies, minced (optional)

chopped fresh coriander

Brush base with oil. Spread chilli sauce over base and layer with chicken, onions, mushrooms and capsicum. Season with salt. Sprinkle with cheese, chillies and drizzle lightly with oil. Bake at 250°C for 15 minutes or until crust is crisp and cheese is melted and lightly browned. Remove from oven and sprinkle with chopped coriander.

makes 1 large pizza

mediterranean pizza

1 pizza base or long turkish bread
olive oil
150ml RED CAYENNE CHILLI SAUCE
cooked Italian sausages, sliced (optional)
thinly-sliced yellow onion
artichoke hearts, quartered
roasted capsicum, cut in strips
pitted black olives
ricotta cheese
salt
250g shredded mozzarella cheese
torn fresh basil leaves

Brush base with oil. Spread chilli sauce over base and layer with sausage, onion, artichoke hearts, capsicum and olives. Spoon ricotta cheese over vegetables in small dollops. Season with salt, drizzle lightly with oil and sprinkle with mozzarella cheese. Bake at 250°C for 15 minutes or until crust is crisp and cheese is melted and lightly browned. Remove from oven and sprinkle with basil leaves.

makes 1 large pizza

grilled steak pizza

1 pizza base
olive oil
2 onions, sliced
½ cup SMOKIN' MANGO CHILLI SAUCE
leftover grilled steak, thinly sliced
salt & pepper
250g shredded tasty cheese
¼ cup roughly chopped coriander

Brush base with oil. Cook sliced onions in 2 tablespoons oil until softened and golden. Spread chilli sauce over base, layer with steak and onions. Season with salt and pepper, drizzle with oil and sprinkle with cheese. Bake at 250°C for 15 minutes until crust is crisp and cheese is melted. Remove from oven. Sprinkle with coriander.

makes 1 large pizza

smokin' chilli mullumbimby

Named after our "biggest little town in Australia" just down the road. We guarantee a bowl of this chilli will make you jump up and hoot 'n holler. All meat, no beans for the purist.

1kg lean beef or pork

vegetable oil

1 chopped onion

1 clove garlic, crushed

250ml SMOKIN'MANGO CHILLI SAUCE

2 cups beef broth

salt

Cut meat into bite-sized cubes. Brown in hot oil. Add onion and garlic and continue to cook at medium-high heat for 2 minutes. Turn heat to a low simmer, add chilli sauce and broth. Cover and cook for 1-2 hours, stirring every 15 minutes. Add water as needed. Salt to taste. Meat becomes more tender the longer it cooks.

serves 6

advance preparation: Chilli can be made ahead and refrigerated for 2 days until ready to use. It can also be frozen.

variation: Add 2 cups cooked borlotti or kidney beans to chilli 30 minutes before end of cooking time.

serving ideas: Serve in individual bowls with a selection of condiments to spoon on top: sour cream, shredded cheese, chopped red onions, sliced green onions, chopped tomatoes, chopped fresh chillies, pickled sliced jalapeno chillies, chopped coriander, lime wedges. Or spoon chilli into hot flour tortillas along with any of the above condiments for burritos (see page 53). Chilli can also be served over hot rice.

red chicken chilli

A bowl of this chilli is guaranteed to lift anyone out of the doldrums. Nothing ho-hum about it!

6 tablespoons olive oil
2 large onions, chopped
6 cloves garlic, minced
2 red capsicum, chopped
4 chillies, minced (optional)
2-4 tablespoons chilli powder
2 tablespoons ground cumin
2 teaspoons ground coriander
1 teaspoon cinnamon
12 chicken breast fillets, cubed
2/300g SALSA PICANTE (Mild or Medium)
1 cup tomato puree
2 cups beer or chicken broth
¼ cup grated dark chocolate
salt
sour cream
1 bunch green onions, finely sliced

Heat oil in a large pot. Sauté onions, garlic, capsicum and chillies until softened, about 10 minutes. Stir in ground seasonings and cook for 1 minute. Add chicken and cook until lightly browned. Stir in salsa, tomato puree, beer or stock and simmer for 30 minutes. Add extra beer or broth if needed. Season to taste with salt and stir in chocolate. Serve in bowls and garnish with a dollop of sour cream and a sprinkle of green onions.

serves 6

advance preparation: This chilli can be made several days in advance. The flavour improves with age. It can also be frozen.

variation: 3 cups cooked borlotti or kidney beans can be added along with the salsa. Add more liquid if necessary. Mashing half of the beans will create a thicker chilli. For a milder chilli, tomato puree can be substituted for some of the salsa and decrease amount of chilli powder.

vegetarian: Omit chicken and add 6 cups cooked borlotti or kidney beans and 2 cups seasoned soy mince. Use vegetable broth or beer and follow directions as above. Mashing half of the beans will create a thicker chilli.

serving ideas: see serving ideas for smokin' chilli Mullumbimby (page 46).

white bean chilli

A different spin on the traditional red chilli, white beans and either pork or chicken make for a more subtle but equally tasty bowl full of spice.

3 tablespoons olive oil
2 large onions, chopped
2 green capsicum, chopped
4 cloves garlic, minced
2 green chillies, minced (optional)
2 teaspoons ground cumin
2 teaspoons oregano
1½ kg lean boneless pork, cubed
6 cups chicken broth
150ml GREEN JALAPENO CHILLI SAUCE
2/400g cans white beans
salt
½ cup chopped coriander
sour cream
coriander sprigs

Heat oil in a large pot over medium-high heat. Sauté onions, capsicum, garlic and chillies until soft, about 5 minutes. Stir in cumin and oregano and cook for 1 minute. Add pork and cook until lightly browned. Pour in broth and chilli sauce. Reduce heat and simmer for 1 hour. Add beans and simmer for an additional 30 minutes. Season to taste with salt. Stir in chopped coriander just before serving. Garnish each bowl with a dollop of sour cream and additional coriander.

serves 6

advance preparation: Chilli can be made several days in advance. Add the coriander just before serving. It can also be frozen.

variation: 6 cubed chicken breast fillets can be substituted for pork. Reduce cooking time to 30 minutes before adding beans, then simmer for an additional 15 minutes.

vegetarian: Omit meat. Cube 1 large eggplant, toss in olive oil and roast in a hot oven at 220°C for 30 minutes and set aside. Sauté vegetables as above and add spices. Stir in vegetable broth, chilli sauce and beans and simmer for 30 minutes. Add roasted eggplant and simmer for an additional 10 minutes. Add chopped coriander, garnish as above and serve.

serving idea: For a party or large gathering, serve 2 or 3 different chillis with baskets of hot bread and flour tortillas along with a generous selection of toppings. Let guests help themselves.

moroccan vegetables with couscous

This vegetarian stew has plenty of substance and heaps of flavour. If you need the meat, serve with roasted chicken or grilled lamb on the side.

- 2 tablespoons vegetable oil or ghee**
- 1 large onion, chopped**
- 1 large red capsicum, chopped**
- 1 teaspoon grated ginger**
- ½ teaspoon ground turmeric**
- 1 teaspoon ground coriander**
- ½ teaspoon ground cinnamon**
- 2 medium sweet potatoes, peeled and cubed**
- 2 large tomatoes, peeled and chopped**
- 1½ cups vegetable stock**
- ¼ cup GOLD HABANERO CHILLI SAUCE**
- juice of 1 lemon**
- 2 cups cooked chick peas**
- 2 tablespoons chopped flat leaf parsley**
- salt**
- 1 medium zucchini, cubed**
- ¼ cup sultanas**
- 2 tablespoons chopped coriander**
- steamed couscous**
- RED CAYENNE CHILLI SAUCE**

Heat oil (or ghee) in a pot over medium heat and add onion, capsicum, ginger and spices. Cook, stirring, for 5 minutes. Add sweet potatoes and cook an additional 2 minutes. Then add tomatoes, stock, chilli sauce, lemon juice, chick peas and parsley. Stir to combine and season with salt to taste. Turn heat down, cover and simmer for 20 minutes or until sweet potatoes are just tender. Add zucchini and sultanas and cook for an additional 5 minutes. Stir in coriander just before serving. Spoon curry over couscous and serve with red chilli sauce on the side.

serves 4

serving idea: Serve with a roasted capsicum salad made by combining roughly chopped roasted capsicum and fresh tomatoes, minced onion, garlic and parsley seasoned with salt, pepper, cumin and dressed with lemon juice and olive oil.

beautiful beef stew

The ultimate comfort food for a winter evening.

1kg stew beef, cubed

1½ cups flour

½ teaspoon salt

1 tablespoon chilli powder

6 tablespoons olive oil

4 cups beef broth

2 cups red wine or tomato juice

1-2 bottles 250ml SMOKIN' MANGO CHILLI SAUCE

2 cups canned chopped tomatoes with juice

1 bay leaf

6 medium potatoes

6 medium carrots

3 onions

2 tablespoons butter

1 tablespoon olive oil

¾ cup chopped flat leaf parsley

2 fresh chillies, minced (optional)

Combine flour, salt and chilli powder in a bowl. Add cubed beef to the flour and turn to coat each piece. Heat oil in a large pot and brown meat in batches. Transfer to a bowl. Pour broth into pot and scrape up any browned bits on the bottom. Add wine, chilli sauce, tomatoes and their juice and bay leaf. Stir to combine and add meat. Cover pot with lid, turn down heat and simmer for 1 hour, stirring every 10-15 minutes. If more liquid is needed, add additional broth or water. While meat is simmering, cut onions in large chunks. Peel carrots if necessary and cut into chunks. Melt butter with olive oil and sauté onion until softened. Steam potatoes and carrots until just tender. Add onions, carrots and potatoes to meat and continue to simmer for 30 minutes. Just before serving, stir in ½ cup parsley. Garnish each serving with additional chopped parsley and chillies if desired.

serves 6

advance preparation: Stew can be prepared 1 day in advance. Reheat gently on low heat, stir in parsley and garnish before serving.

serving idea: Serve with hot crusty bread for soaking up the spicy gravy.

fragrant & spicy pumpkin curry

Soft chunks of pumpkin combine with fragrant spices, chillies and coconut milk to create an exotic vegetarian meal.

4 red cayenne chillies

2 large cloves garlic

4 shallots

2½ tablespoons vegetable oil

2 teaspoons ground coriander

½ teaspoon ground cardamom

½ teaspoon turmeric

1 teaspoon paprika

3 cups lite coconut milk

3 cups vegetable broth

1½ kg pumpkin, peeled, seeded, cut in chunks

1 small red capsicum, coarsely chopped

1 cinnamon stick

½ cup SPICY SWEET CHILLI SAUCE

2-4 tablespoons lime juice

salt

¼ cup chopped coriander

Slice 2 of the chillies lengthwise, removing seeds if desired. Chop coarsely. In a processor, combine chopped chillies, garlic, shallots and 1 tablespoon oil. Blend to a paste. Heat remaining oil in a heavy pot over medium heat. Add the paste and cook for 5 minutes. Then add ground spices and cook for 1 minute. Pour in coconut milk and broth, turn heat to low and add pumpkin, capsicum and cinnamon stick. Cook until pumpkin is tender and sauce has reduced. Stir in chilli sauce and lime juice and add salt to taste. Cook for 2 minutes. Be careful not to overcook. The pumpkin chunks will break down and you'll have pumpkin soup. Serve over rice garnished with the remaining 2 cayenne chillies, thinly sliced, and coriander.

serves 6

advance preparation: Stew benefits from being made ahead and refrigerated for a day to let the flavours develop.

variation: Sweet potato or butternut squash can be substituted for pumpkin.

serving idea: Accompany curry with lentil dahl, jasmine rice and a cucumber and yogurt raita (see serving ideas, page 9).

fiesta casserole

In Mexico, this humble dish traditionally makes use of stale tortillas. Stale corn chips work just as well.

3 chicken breast fillets

salt

1 large onion, chopped

¼ cup sliced black olives

2 finely chopped fresh chillies (optional)

3 tablespoons butter

3 tablespoons flour

1½ cups whole milk or light cream

300g SALSA PICANTE (Mild or Medium)

230g NATURAL TOASTED CORNCHIPS (stale or fresh)

250g shredded tasty cheese

½ bunch green onions, thinly sliced

sour cream

chopped coriander

Poach chicken breasts and reserve 1 cup of the poaching liquid. Cut chicken into bite-size pieces, season with salt and put in mixing bowl. Add onion, olives, chillies and stir to combine. In a saucepan over medium heat, melt butter and whisk in flour. Cook for 1 minute. Whisk in poaching liquid and milk or cream. Cook until thickened, approximately 5 minutes. Stir in salsa and set aside. Oil a baking dish and spread a thin layer of the cooked sauce over the bottom. Layer $\frac{1}{3}$ of the corn chips, $\frac{1}{2}$ of the chicken mixture, $\frac{1}{3}$ sauce and $\frac{1}{3}$ of the cheese in the dish. Repeat for a second layer. Complete the last layer with corn chips, sauce, cheese and green onions. Bake at 180° for 45 minutes or until casserole is bubbling around the edges and cheese is lightly browned. Garnish each portion with sour cream and coriander.

serves 4-6

advance preparation: Casserole can be refrigerated for 24 hours before baking.

variation: Substitute 500g cooked beef or chicken mince for chicken breasts.

vegetarian: Omit chicken and substitute vegetable for chicken broth. Add 250g cottage cheese to onion, olives and chillies.

serving idea: Serve with a salad of sliced avocados, tomatoes and red onions on salad greens dressed with vinaigrette.

the basic burrito

Meaning "little burro" in Spanish, a burrito is a large flour tortilla wrapped around a filling and traditionally eaten by hand. Don't get carried away trying to put excess filling in the tortilla...the little burro might spill its load in your lap.

mexican pot beans (page 54)

12 large flour tortillas

3 cups shredded tasty cheese

1 cup finely sliced green onions

green jalapeno guacamole (page 6)

light sour cream

choose 1 of the following:

SALSA PICANTE (Mild or Medium)

RED CAYENNE CHILLI SAUCE

GREEN CHILLI SAUCE

Prepare all the ingredients for the burritos. Take the unopened package of flour tortillas, punch a few holes in the plastic wrapping and heat in a microwave until soft, about 1 ½ minutes. Alternatively, place unwrapped tortillas in foil and heat in the oven at 180°C for 15 minutes until soft. To assemble, spoon beans down the centre of the hot tortilla. Sprinkle with cheese and green onions, dot with guacamole, sour cream and a drizzle of salsa or chilli sauce. Fold up the bottom of the tortilla, then fold the sides over the filling to form a packet that is closed on the bottom and open at the top. You can either make a tray of burritos to serve or set out the ingredients and hot tortillas on the table and let each person make their own.

serves 6

advance preparation: Burritos can be assembled in advance before adding guacamole, sour cream or salsa/chilli sauce. Fold in both ends, roll up, wrap in foil and refrigerate. Reheat at 180°C for 20 minutes. Unwrap foil to serve, with the guacamole, sour cream and salsa or chilli sauce on the side for dipping.

variations: For a meat burrito, use smokin' chilli mullumbimby (page 46) with mexican pot beans as a filling. For a chicken burrito, use red chicken chilli (page 47) with mexican pot beans.

serving idea: Have a burrito night by setting out chillis (see variations, above), beans, condiments and plenty of hot flour tortillas. Everyone rolls their own.

mexican pot beans

Easy to prepare, these beans go with everything Mexican. Don't be misled by the title, it simply refers to the cooking container.

500g borlotti or pinto beans

12 cups water

2 tablespoons vegetable oil

1 onion, chopped

salt

300g SALSA PICANTE (Mild or Medium)

Rinse beans in a sieve using cold water, removing foreign objects like pebbles or soil. Place beans in a large pot and add water, oil and onion. Bring to a boil, then reduce to simmer and cover with a lid. Cook for 1 ½ hours or until beans are tender. Stir in the salsa and season with salt. If you like your beans whole, then remove from heat at this point. If you prefer beans resembling the refried variety, then continue to cook until some of the beans break down, creating a thicker texture.

serves 6

advance preparation: Pot beans freeze well in a sealed container.

variations: Substitute 150ml GREEN JALAPENO CHILLI SAUCE for salsa and stir in chopped coriander just before serving. For a chunky texture, sauté roughly chopped onion and capsicum and stir into beans just before serving. For a smoked flavour, substitute a jar of SMOKY RED BEAN SALSA for the PICANTE.

serving idea: Serve these beans on their own in a bowl topped with shredded cheese, green onions, sour cream, more salsa and coriander. Eat with hot flour tortillas or crumble corn chips on top.

byron bay market breakfast burrito

This is a wonderful invention for people who like to eat their breakfast on the go. An early morning favourite during our years at the Byron Market.

2 tablespoons butter

½ small red onion, finely chopped

1 fresh chilli, minced (optional)

8 eggs, beaten

1 cup shredded tasty cheese

¼ cup chopped coriander

salt & pepper

4 large flour tortillas

choose one of the following:

RED CAYENNE CHILLI SAUCE

GREEN JALAPENO CHILLI SAUCE

SALSA PICANTE

Warm the tortillas (see the basic burrito, page 53). Melt butter in pan and sauté onion and chilli until softened. Add eggs and stir gently until partially cooked. Add cheese, coriander and season with salt and pepper. Place ¼ the scrambled eggs in a warm flour tortilla down the centre. Drizzle with chilli sauce. Fold in bottom edge, then right side and roll up. Continue with remaining eggs and tortillas. Wrap a paper napkin around the bottom half of the burrito and eat while moving. Or place on a plate, sit down and consume in a relaxed manner.

serves 4

variations: Cube 1 large boiled or roasted potato and sauté with the onion and chilli. Add eggs as directed above. Or add pieces of cooked sausage or bacon to the eggs. Try laying slices of avocado in the tortilla and top with eggs and drizzle with sour cream. For an “upscale” version, omit shredded cheese and add smoked salmon and pieces of cream cheese to egg mixture.

serving idea: For brunch, place a single layer of burritos in a baking dish. Spread with a thin layer of SALSA PICANTE, RED CAYENNE or GREEN JALAPENO CHILLI SAUCE and sprinkle with shredded cheese. Bake for 20 minutes at 180°C or until cheese is melted and bubbly. Garnish with chopped coriander. Mexican pot beans can be served on the side along with a platter of tropical fruits. For a very relaxed brunch, serve with Tequila sunrises or strawberry margaritas.

cheese enchiladas

An enchilada is a tortilla rolled around a savoury filling, covered in sauce and baked. Once all the ingredients are prepared, assembly is easy.

3 cups shredded tasty cheese

3 cups cottage cheese

1¾ cups finely sliced green onions

2 tablespoons minced fresh chilli (optional)

¼ teaspoon dried oregano leaf

300g SALSA PICANTE (Mild or Medium)

150ml RED CAYENNE CHILLI SAUCE

12 corn or flour tortillas

vegetable oil

green jalapeno guacamole (page 6)

sour cream

To make the filling, combine 1 cup of the shredded cheese, cottage cheese, 1½ cups green onions, chillies and oregano in a bowl. Set aside. To make the sauce, place the salsa and the chilli sauce in a blender or processor and puree. To cook the corn tortillas, cover the bottom of a frying pan with oil and heat to medium-hot. Briefly dip each tortilla in hot oil to soften. Drain excess oil by holding tortilla over pan for a few seconds and then lay cooked tortilla on a plate. Soften remaining corn tortillas in the same manner and stack on the plate. Take care not to crisp the tortillas as they are meant to be soft and pliable for rolling. If using flour tortillas, read the basic burrito recipe (page 53) about heating flour tortillas in the microwave or oven. To assemble enchiladas, organize ingredients in the following order: baking dish, an empty plate, filling and the plate of tortillas. Pour 1/3 of sauce in the bottom of a baking dish. Then place a tortilla on the empty plate. Spoon approximately ½ cup of filling down the centre of the tortilla. Place the right side of the tortilla over the filling and then overlap the left side to form a roll. Place seam-side down in baking dish. Continue to fill remaining tortillas and place in baking dish. Spoon remaining sauce evenly over rolled tortillas to cover and sprinkle with 2 cups shredded cheese and ¼ cup sliced green onions. Bake uncovered at 180°C for 20 minutes or until bubbling around the edges. Serve each portion garnished with a spoonful of guacamole and sour cream.

serves 6

advance preparation: Enchiladas can be made several hours ahead, covered and refrigerated before baking. Freeze unbaked for longer storage. Place directly from freezer into preheated oven, adding 5-10 minutes extra baking time.

serving idea: Serve with a salad of sliced tomatoes, red onions and cucumber on greens sprinkled with chopped coriander and a simple vinaigrette.

chicken enchiladas

Sultanas and almonds, traditional ingredients of southern Mexican cuisine, add a pleasing sweetness and crunch to these enchiladas.

3 cups shredded tasty cheese

1 medium onion, chopped

2 cups cooked chopped chicken

¼ cup each sultanas and slivered almonds

salt

¼ cup each butter and flour

1½ cups chicken broth

150ml GREEN JALAPENO CHILLI SAUCE

1 cup sour cream

⅓ cup finely sliced green onions

12 corn tortillas or flour tortillas

vegetable oil

To make the filling, combine 1 cup cheese, onion, chicken, sultanas and almonds in a bowl. Season with salt and set aside. To make the sauce, melt butter in a saucepan and whisk in flour. Cook for 1 minute. Add chicken broth and whisk constantly until sauce thickens. Remove from heat and stir in chilli sauce and sour cream. To cook the tortillas, follow directions for cheese enchiladas, page 56. To assemble enchiladas, organize ingredients in the following order: baking dish, an empty plate, filling and the plate of tortillas. Pour ⅓ of the sauce in the bottom of a baking dish. Then place a tortilla on the empty plate. Spoon approximately ½ cup of the filling down the centre of the tortilla. Place the right side of the tortilla over the filling and then overlap the left side to form a roll. Place seam-side down in baking dish. Continue to fill remaining tortillas and place in baking dish. Spoon remaining sauce evenly over rolled tortillas to cover and sprinkle with 2 cups shredded cheese and green onions. Bake uncovered at 180°C for 20 minutes or until sauce is bubbling around the edges. Serve each portion garnished with a spoonful of guacamole and sour cream.

serves 6

advance preparation: see advance preparation, page 56.

vegetarian: Substitute 250g cubed cream cheese and 1 cup finely chopped red or green capsicum for chicken. Use vegetable broth in sauce.

serving idea: Serve with a salad of sliced oranges, cucumber and red onion on greens dressed with a citrus and coriander vinaigrette.

fajitas

Fajitas (fa-hee-tahs) are a Mexican stir-fry and best eaten with a stack of hot tortillas and lots of napkins. We serve these often for parties where guests can help themselves.

500g stir-fry beef

4 tablespoons vegetable oil

1 large onion, sliced

½ red capsicum, cut in strips

½ green capsicum, cut in strips

2 large tomatoes, cut in wedges

½-1 cup of any of the following:

SALSA PICANTE (Mild or Medium)

RED CAYENNE CHILLI SAUCE

GREEN JALAPENO CHILLI SAUCE

12 small flour tortillas

light sour cream

lime wedges

¼ cup chopped coriander

Heat 2 tablespoons oil in a pan over high heat. Add beef, stirring continuously until browned. Remove from pan and set aside. Heat the remaining 2 tablespoons oil and add onion and capsicum to the pan. Sauté for 2 minutes. Add tomato wedges and sauté for 1 minute. Return cooked beef to the pan and add salsa or chilli sauce and salt to taste. Stir to combine and sauté until heated through. While the meat cooks, heat flour tortillas as in the basic burrito recipe (page 53). Set everything out on the table. For each serving, spoon the beef/vegetable mixture down the centre of a hot tortilla, drizzle with lime juice and sour cream, additional salsa or chilli sauce and sprinkle with coriander. Fold over and eat as a soft taco.

serves 4

advance preparation: Meat and vegetables can be cooked in advance and refrigerated. Reheat by stir-frying on high heat just until hot.

variation: Substitute 4 chicken breast fillets sliced in thin strips. Cook in hot oil as directed above.

vegetarian: Stir-fry slices of tempeh or seasoned tofu along with vegetables as above.

serving idea: Serve fajitas with mexican pot beans (page 54) on the side.

the basic quesadilla

The Mexican version of a toasted cheese sandwich, a quesadilla (kay-sah-dee-yah) can be enjoyed in its unadorned state or embellished with a variety of fillings. Good for appetisers, lunch or dinner, depending on the type and quantity of fillings you use.

2 cups shredded cheese

4 large flour tortillas

½ cup SALSA PICANTE (Mild or Medium)

Place a flour tortilla in a dry hot pan. Sprinkle ½ cup cheese over half of the tortilla, dot with 2 tablespoons salsa, fold over and toast on both sides. Remove from pan, keep warm in a moderate oven until all quesadillas are cooked. Serve hot, cut in half for lunch or dinner. For appetisers, cut in quarters.

makes 4

variations: The basic cheese quesadilla can be filled with any combination of the following: chopped tomatoes, chopped onions (red, white or green), chopped coriander, chopped capsicum, minced fresh or pickled chillies, roasted meats and poultry, cooked mince, crab or tuna, sliced avocado, cream cheese, sliced olives, seasoned soy mince or SMOKY RED BEAN SALSA. Drizzle chosen ingredients with GREEN JALAPENO CHILLI SAUCE or RED CAYENNE CHILLI SAUCE and sour cream.

serving idea: Serve quesadillas with grilled steak salad (page 19), chilled picante tomato soup (page 25), smokin' chilli Mullumbimby (page 46), red chicken chilli (page 47) or white bean chilli (page 48).

apple cinnamon cheesecake with hot brandy sauce

A bit of spice in this luscious cheesecake and its rich caramel sauce will end any meal on a high note. It has that certain “pow” factor.

1 cup plain flour

1/3 cup sugar

1/2 teaspoon vanilla

125g butter

2 tablespoons GOLD HABANERO CHILLI SAUCE

500g cream cheese

1/2 cup sugar

2 eggs

2 large green apples, peeled and thinly sliced

1/4 cup sugar

1/2 teaspoon cinnamon

1/2 teaspoon vanilla

1/3 cup coarsely chopped walnuts

hot brandy sauce (page 61)

whipped cream (optional)

Combine flour, sugar and vanilla in a processor. Cut in butter by pulsing until the mixture has the consistency of coarse meal. Press into bottom and up sides of a 23 cm springform pan. Bake at 180°C for 5 minutes. Cool to room temperature and increase oven to 200°C. Pass the chilli sauce through a sieve and place in processor along with cream cheese and sugar. Blend until smooth. Add eggs and process until well combined. Spoon into crust. Mix apples with sugar, cinnamon and vanilla. Spoon over cream cheese layer, spreading evenly, and sprinkle with walnuts. Bake for 15 minutes. Lower oven to 180°C and continue baking for 45 minutes or until a skewer inserted in the centre comes out clean. Cool cake to room temperature. Serve with a drizzle of hot brandy sauce and whipped cream.

serves 6

advance preparation: Cheesecake can be made 2 days in advance and refrigerated. Bring cake to room temperature and heat sauce before serving.

hot brandy sauce

A very versatile dessert sauce with a pleasant bite.

4 tablespoons butter

2 tablespoons brown sugar

6 tablespoons caster sugar

4 tablespoons GOLD HABANERO CHILLI SAUCE

2 tablespoons apple juice

3 tablespoons brandy

2 tablespoons cream

Melt butter in a saucepan and stir in brown and caster sugars. Pour the chilli sauce through a sieve into the pan and add remaining ingredients, stirring continuously while mixture comes to a boil. Reduce heat and cook for 4 minutes. Remove from heat and serve warm over cheesecake.

makes 1½ cups

advance preparation: Sauce will keep for a week refrigerated.

variation: Add ½ cup chopped toasted macadamias or pecans to the sauce just before serving.

servicing idea: Place a scoop of vanilla ice cream on a slice of Madeira cake and pour sauce (with or without nuts) over the top.

lemongrass brulée with spicy grilled mangoes

The Australian Chilli Press shared this recipe with us as part of our “barbecue cook-off” menu in Adelaide a few years ago. It’s a delicious finishing touch to a meal cooked on the grill.

3 whole eggs

3 egg yolks

2 cups cream

1 cup milk

¼ cup caster sugar

2 stalks lemongrass, crushed

1 teaspoon vanilla

¾ cup light brown sugar

3 mangoes

¼ cup SPICY SWEET CHILLI SAUCE

In a bowl, whisk eggs and egg yolks together until well blended. Heat cream, milk, caster sugar and lemongrass in a heavy saucepan until nearly boiling. Gradually whisk cream mixture into eggs, then return to saucepan. Cook over medium-low heat, stirring constantly, until the custard coats the back of a spoon, about 3 minutes. Remove lemongrass and stir in vanilla. Pour custard into 6 ramekins and set in a baking pan. Place in a 160°C oven and pour hot water into outer pan halfway up the sides of the ramekins to create a water bath. Bake for 35 minutes or until centre of custard is set. Remove ramekins from pan and cool. Cover and chill. Several hours before serving, sift brown sugar evenly over the top of each custard, spreading to the edges. Set the ramekins under a hot oven grill and cook until browned, about 90 seconds. Watch carefully so that topping does not burn. Remove from grill and serve immediately or chill. Just before serving, cut mangoes in half to create 6 “cheeks”, leaving skin on and scoring the flesh into squares. Brush each cheek with chilli sauce and either sear face-down on a barbecue grill or cook under an oven grill just long enough to caramelize chilli sauce. Serve alongside the brulée.

serves 6

advance preparation: Brulée can be kept refrigerated for 2 days before caramelising.

serving idea: Place a piece of banana leaf on each dessert plate, set ramekin to one side and accompany with a grilled mango cheek that has been inverted to open up the squares of mango. Garnish with small fresh flowers, such as frangipani, if desired.

chocolate & cayenne chimichangas

A chimichanga is essentially a fried burrito and, in this case, one with a sweet rather than savoury filling. The flour tortilla becomes crisp and flaky and each bite oozes with rich chocolate and chilli. Definitely on the decadent side.

250g milk or dark chocolate bar with nuts

RED CAYENNE CHILLI SAUCE

8 thin flour tortillas

vegetable oil

icing sugar

Cut the chocolate into 8 equal rectangular pieces. Heat the tortillas until softened (see the basic burrito recipe, page 53, for instructions). Place a piece of chocolate in the centre of the warm tortilla and drizzle with chilli sauce. Fold the ends in over the filling, then roll up sides to make a tight package. Secure end flap with a toothpick. Continue until all tortillas are filled. Heat 2½ cm (1") vegetable oil in a pan over medium-high heat. When oil is hot, fry a couple of chimichangas at a time until crisp and golden on both sides. Drain on kitchen paper. Keep warm in the oven until all are fried. Dust with icing sugar and serve hot. Fingers and chins may become a bit gooey so serve with plenty of paper napkins.

Serves 4

advance preparation: Uncooked chimichangas can be prepared hours in advance, covered in plastic and refrigerated. Fry, chilled, as directed above.

variations: Substitute sliced mango or bananas for chocolate, drizzle with hot brandy sauce (page 61), roll up and fry. Dust with icing sugar.

serving idea: A scoop of vanilla ice cream is delicious with either the chocolate or fruit variations.

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natural toasted corn chips

layered spicy mexican dip	5
green jalapeno guacamole	6
smoky red bean dip	8
chile con queso	16
chicken tortilla soup	26
fiesta casserole	52
mexican pot beans	54

fiery coconut chilli sauce with curry & ginger

soft cheese with spicy sweet chilli (variation)	7
johanna's fiery peanut sauce	11
hot ginger & chilli chicken wings (variation)	12
thai chicken parcels	17
spicy chicken salad with macadamias	18
prawn & avocado salad	20
curried coconut rice salad	21
indonesian salad	23
spicy peanut dressing	23
spicy chicken salad with avocado on croissant	30
jalapeno walnut burgers (variation)	31
grilled tuna melt (variation)	32
fiery grilled chicken with asian noodles	36
chilli & lime skewered prawns	38
fiery asian pizza B	44

smokin' mango chilli sauce with chipotles

hot ginger & chilli chicken wings (variation)	12
pork & mango skewers	14
prawn & avocado salad (variation)	20
smokin' beef burgers	29
smokin' mango meat loaf	33
grilled steak pizza	45
smokin' chilli Mullumbimby	46
beautiful beef stew	50

sweet chilli sauce with lemongrass

soft cheese with spicy sweet chilli	7
hot ginger & chilli chicken wings (variation)	12
prawn & avocado salad (variation)	12
toasted spicy turkish sandwich	28
chilli & lime skewered prawns (variation)	38
fragrant & spicy pumpkin curry	51
lemongrass brul�ee with spicy mangoes	62

green jalapeno chilli sauce with coriander

green jalapeno guacamole	6
spicy yogurt dip	9
crispy potato skins (variation)	13
spinach & feta stuffed mushrooms	15
prawn & avocado salad	20
chicken tortilla soup	26
vegetable soup with sundried	
tomato pesto (variation)	27
jalapeno walnut burgers	31
grilled tuna melt (variation)	32
jalapeno & rosemary lamb chops	34
spinach & pesto lasagne	39
macadamia & jalapeno pesto	40
spicy roasted garlic butter (variation)	42
roasted garlic spaghetti (variation)	42
greek pizza	44
white bean chilli	48
the basic burrito	53
mexican pot beans (variation)	54
byron bay market breakfast burrito	55
chicken enchiladas	57
fajitas	58
the basic quesadilla (variation)	59

red cayenne chilli sauce with lime

spicy tomato basil salsa with cheese spread	10
hot ginger & chilli chicken wings	12
crispy potato skins (variation)	13
prawn & avocado salad (variation)	20
chicken pasta salad	22
roasted capsicum dressing	22
vegetable soup with cayenne & sun-dried	
tomato pesto	27
snapper veracruz	37
cayenne & sun-dried tomato pesto	41
cayenne & sun-dried tomato pesto with fettuccine	41
spicy roasted garlic butter	42
roasted garlic spaghetti	42
mediterranean pizza	45
moroccan vegetables with couscous	49
the basic burrito	53
byron bay market breakfast burrito	55
cheese enchiladas	56
fajitas	58
the basic quesadilla (variation)	59
chocolate & cayenne chimichangas	63

gold habanero chilli sauce with mango

spicy yogurt dip (variation)	9
hot ginger & chilli chicken wings (variation)	12
spicy chicken salad with macadamias (variation)	18
prawn & avocado salad (variation)	20
lemon lentil soup with spinach	24
grilled tuna melt	32
moroccan vegetables with couscous	49
apple cinnamon cheesecake	60
hot brandy sauce	61