

## RECIPES FOR LINDA'S RED HOT SWEET CHILLI RELISH

- Sweet Chilli Cream Cheese
  - Linda's Hot Sweet Chilli Crab
  - Guacamole
  - Thai-style Dressing
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### Sweet Chilli Cream Cheese

- You can add 125g chopped cooked peeled prawns to the cheese if you like.

250g cream cheese, at room temperature

1/3 cup **Linda's Red Hot Sweet Chilli Relish**

Coriander leaves to garnish

Rice crackers or water biscuits to serve

Beat cream cheese using an electric mixer until light. Mound cheese on a serving plate. Use a metal spatula to shape a thick, flat disc (like a wheel of Brie). Loosely cover and chill until needed. Just before serving, spoon relish over the top and sprinkle with coriander. Serve with crackers.

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### Linda's Hot Sweet Chilli Crab

- Definitely finger food! Be sure to supply bowls of warm water with a floating slice of lemon and lots of paper napkins for cleaning fingers! Serve with cooked rice or Asian noodles and a sprinkle of coriander leaves. You can replace the crab with 1 kg unpeeled green king prawns.

Serves 4

6 uncooked blue swimmer crabs

2/3 cup **Linda's Red Hot Sweet Chilli Relish**

1/2 cup tomato sauce

2 tablespoon soy sauce

1/2 cup plus 1 tablespoon peanut or vegetable oil

3cm piece fresh ginger, grated

3 cloves garlic, finely chopped

1 To prepare crab, remove hard top shell and rinse off any intestines and fibrous tissue. Cut each crab into 4 pieces. Pat dry on paper towels. For the sauce, combine relish and sauces, adjusting to taste.

2 Heat a large wok on moderately-high heat. Add 1/2 cup oil and when hot, fry crab pieces, a few at a time, turning until cooked on all sides and shells turn red. Remove to a plate. Discard oil; wipe wok clean.

3 Return wok to moderate heat. Add 1 tablespoon fresh oil. Add ginger and garlic and stir-fry until golden. Add sauce mixture to pan, then crab pieces and cook for 2 minutes, turning and stirring, until crab is well coated. If sauce is too thick, add a little boiling water. Serve at once.

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### Guacamole

- This dip makes a great topper for tacos, nachos, fish 'n' chips and baked potatoes.

Makes about 1 cup

1 avocado, peeled and mashed

2 tablespoons chopped coriander

2 tablespoons **Linda's Red Hot Sweet Chilli Relish**

Squeeze lime juice

Salt and pepper to taste

Corn chips to serve

Combine avocado, coriander and relish in a bowl. Season to taste with lime juice, salt and pepper. Serve with corn chips.

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### Thai-style Chilli Dressing

- Stir this through Asian noodles with shredded cooked chicken and unsalted peanuts. Or, for Thai Beef Salad, char-grill a steak medium rare, let rest and cut across the grain into thin slices. Toss beef with mixed Asian greens, sliced cucumber and red onion, fresh mint and coriander leaves. Add some dressing and toss to combine.

1/4 cup **Linda's Red Hot Sweet Chilli Relish**

2 tablespoons rice vinegar

2 tablespoons peanut or vegetable oil

2 tablespoons each chopped mint and coriander

1 teaspoon grated lime zest

Whisk ingredients together and use immediately.

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**MORE WAYS TO USE Linda's Red Hot Sweet Chilli Relish:**

- Pizza Topper with prawns, crispy bacon, red onion and coriander.
- Dip with sour cream for roast potato wedges.
- Spread on sourdough toast with melted tasty cheese.
- Baste for pork medallions or ribs on the barbecue.