

## Baked chicken drumsticks

One of David's all-time favourites is chicken. This dish is perfect for parties because it's 'finger-food' and can be passed round in baskets...

For 8 drumsticks, you'll need:

- 1 level tsp. thyme
- 1 level tsp. paprika pepper
- 1 level tsp. curry powder
- 8 chicken drumsticks
- 1 large egg, beaten
- 2 oz. Kellogg's Corn Flake Cooking Crumbs

Mix together Cooking Crumbs, thyme, paprika and curry powder. Dip the chicken in the egg, and then in the seasoned crumbs, pressing on well. Place in a foil-lined tin, and bake in a moderately hot oven (Gas Mark 5 - 375°F) for about 1 hour, or until the chicken is cooked.



## Cheese and sausage toasts

At his own parties, David serves hotdogs. At your party, dish up their British cousins... sausages!

For 8 servings, you'll need:  
8-12 sausages  
8 slices of bread  
8-12 oz. Cheddar or Gouda cheese  
2 oz. butter

Fry the sausages with the butter until brown all over, or grill if you prefer, and keep warm. Remove the crusts from the bread and fry in the hot fat until crisp and golden on both sides, turning once. Alternatively, toast under the grill and spread one side with butter.

Slice the cheese fairly thin and cover both pieces of fried

bread or toast. Cook under the grill until the cheese melts and turns colour. Top each toast with one or two sausages and serve immediately.

## Savoury sausage baps

For 8 servings, you'll need:  
8 sausages  
½ pt. hot onion sauce (available in packet mix)  
4 tps. French mustard  
Salt and freshly ground black pepper  
8 baps  
4 tomatoes, sliced  
2 small green peppers

Grill the sausages until nicely brown all over. Meanwhile blend the mustard in the onion sauce and season to taste with salt and pepper. Split the baps, spread the lower half of each

one with onion sauce, top with 2 tomato slices, season with salt and pepper and heat under the grill. Place a sausage on each bap, spread with onion sauce and sliced green pepper and cover the top of the bap. Serve immediately.

## Coffee walnut sauce

You can't beat ice cream for afters (at least David doesn't think so!). Turn your party ice cream into something special by topping it off with...

For 8 servings, you'll need:  
2 x 5 oz. cartons Eden Vale soured cream  
4 tps. coffee essence  
1 oz. walnuts, chopped  
4 level tps. sugar or honey

Blend together ingredients... then just pour over the ice cream!

