

Menu Planner

Cooking for a Crowd, page 232

Salt-Crusted Fish, page 218

With Dill and Caper Mayonnaise, page 190

And Turkish Bread Crostini, page 29

Help-Yourself Hamburgers, page 148

With Mango Salsa, page 194

And Speedy Mayo, page 190

Holiday Crepes, page 230

Retro Fruit Punch, page 309

Prep Plan

Well ahead

- Make Turkish Bread Crostini and store in an airtight container for up to two weeks before serving.
- Speedy Mayo can be made up to two weeks in advance and stored in a sealed jar in the fridge.
- Blueberry Sauce can be made up to a week ahead and stored in the fridge, or frozen for months.

Day before

- Prepare Spicy Chicken Patties and Sesame Beef Patties and store covered in the fridge until ready to cook.

On the day

- Make Mango Salsa and keep in the fridge until ready to serve with Help-Yourself Hamburgers.
- Fish can be prepared in its salt crust and kept in the fridge for a couple of hours before cooking.
- A couple of hours before serving prepare cucumber, tomatoes, avocados, coriander and mint for Help-Yourself hamburgers. Store in covered dishes in the fridge until ready to put out for guests.

Final preparations

- Heat the barbecue or oven to about 200°C.
- Refer to the recipe to work out how long your sized fish will take to cook, and when ready, pop it in your oven or barbecue.
- Mix up Retro Fruit Punch and serve garnished with mint.
- Once fish has cooked and rested for 10 minutes, crack open crust and serve with Dill and Caper Mayonnaise and Turkish Bread Crostini.
- Barbecue Spicy Chicken and Sesame Beef Patties and serve with Mango Salsa, Speedy Mayo and other accompaniments for guests to help themselves.
- Once guests have finished their burgers mix up crepe batter, let it stand for 10 minutes then cook.
- Serve Holiday Crepes with Blueberry Sauce and Blueberry Yoghurt made by stirring Blueberry Sauce through yoghurt, and optional extra blueberries.