

MAKE-AHEAD DINNER PARTY SHOPPING LIST

MENU

Chicken Liver Paté
No-Knead Breadsticks

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Slow-Braised Beef Short Ribs
Broccoli and Bacon Polenta Bake
Roasted Beetroot Salad

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Chilled Lime Creams with Oranges
and Ginger Crumb



88



123



151

Meat and fish

- 2 rashers bacon (optional)
- about 3.5kg beef short ribs
- about 400g free-range chicken livers

Dairy and eggs

- 2¼ cups (600ml) cream
- ½ cup crème fraîche
- 1 egg
- 120g feta (optional)
- ¾ cup grated gruyère or cheddar cheese

Vegetables and fruit

- 6-7 beetroot (1kg)
- 1 large head broccoli
- 2 stalks celery
- 5 cloves garlic
- 1 lemon
- 4 limes
- 2 large onions
- 4 oranges
- 5 handfuls rocket leaves

Herbs

- 2 bay leaves
- 1 bunch fresh thyme

Pantry items

- ½ cup roasted slivered almonds
- 5 cups beef stock
- 3 tbsp brandy
- 2½ cups chicken or vegetable stock
- 1 tbsp cornflour
- 2 tbsp fruit jelly, such as redcurrant (optional)
- 3 gingernut or speculaas biscuits
- Gremolata, to serve (see page 111)
- ½ cup instant polenta
- seeds, salts or herbs of your choice, to garnish
- 1½ cups sherry
- 2½ tsp (8g sachet) instant yeast

For recipes see my winter annual *Annabel Langbein A Free Range Life: Share the Love*.

Most main dishes serve four, but some serve six or more, leaving leftovers for lunch the next day or a second meal another night.

Please note quantities are sometimes rounded to allow for easy shopping – for example when 2½ lemons are required the shopping list will call for 3 lemons.

We assume you will have a stock of Storecupboard Basics, such as oils, vinegars, sauces, herbs and spices on hand. See separate checklist for this.