

- THREE SAUCES -

Here are three fool-proof sauces to get you through the holidays. Whether it's a roast or a crusty bread roll stuffed with leftover ham, you'll find a use for these.

SMOKEY BBQ

You'll need...

- 170g tin of tomato paste
- ¼ cup water
- 2 tablespoons balsamic vinegar
- 2 tablespoons molasses
- 1 tablespoon brown sugar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- ½ teaspoon smoked paprika
- Salt and pepper to taste

Method

Heat all ingredients together in a small pot over medium heat and bring to a bubble. Check seasonings and adjust if necessary. Stir every few minutes. Once sauce has thickened slightly and seasonings have been adjusted to your taste, you're done.

SPICED PEACH

You'll need...

- 1 whole brown onion, finely diced
- 2 tablespoons olive oil
- 1 clove of minced garlic
- 1 tablespoon peeled and finely grated ginger
- 2 Birdseye chilies finely chopped (adjust according to heat preference)
- 170g tin of tomato paste
- ¼ cup water
- 1 tablespoon brown sugar
- 2 large peaches, peeled and chopped
- 2 tablespoons apple cider vinegar

Method

Add olive oil to pan and sauté onion over medium heat until translucent. Add garlic, ginger, and chilies. Cook for a minute or so, stirring until fragrant. Add tomato paste, peaches, water and brown sugar. Bring to a boil then reduce heat to low. Simmer for 45 minutes, stirring occasionally. Remove from heat and stir in vinegar. Once sauce has cooled slightly, puree in a blender or food processor.

FRAGRANT TOMATO

You'll need...

- 1 tablespoon olive oil
- 2 large onions, finely diced
- 3 cloves minced garlic
- 2 teaspoon minced ginger
- 1 teaspoon cinnamon
- ¼ teaspoon all spice
- 1 teaspoon black pepper
- 1 teaspoon ground coriander seeds
- Pinch of salt
- 2 kg tomatoes roughly chopped
- ½ cup of soft brown sugar
- ¾ cup red wine vinegar

Method

Add olive oil to pan and sauté onion over medium heat until translucent. Add the garlic, ginger, spices and salt, stirring until fragrant. Add the tomatoes, sugar and vinegar and bring the mixture to the boil. Reduce to a simmer and cover, stirring occasionally, until sauce has thickened. Let the sauce cool and then puree in a blender.

/ Top tips for storing sauces /

Buy high quality seasonings/ingredients
Sterilize seasonings (sauté in oil or bring them to the boil in water prior to making sauce)
Cool your sauce as rapidly as possible
Keep your sauce refrigerated
Avoid adding new batches of your sauce to old batches and ensure if using the same container, it is sterilized
Avoid aluminium or plastic containers. Stick to glass or stainless steel.

/ Recipes adapted from /

www.thefoodieandthefix.com/
21-day-fix-barbecue-sauce-bonus-recipe/
www.magnoliadays.com/
2015/habanero-peach-barbecue-sauce/
www.recipesfromapantry.com/

2015/08/12/homemade-spiced-tomato-ketchup-recipe/



When it comes to designing for small spaces, it's essential to get the planning right.

Small gardens are increasingly popular, with a huge demand in apartment living and the desire for an urban lifestyle but the feeling of being outdoors can be easily recreated in humbler spaces.

A clever approach is to incorporate as many elements as you can. This ensures an effective use of space and keeps unwanted items from 'floating' and becoming clunky. Built-in BBQs are a simple solution – they're user-friendly and easy on the eye.

A large bench space can be handy for placing food while you're in the swing of entertaining and who would say no to a bit of extra storage underneath? Also consider built-in bench seating and breakfast bars.

The secret to a more limited space is maintaining a tonal, harmonious colour palette. This yields a feeling of serenity, ease and sophistication. I lean towards neutral tones and use texture and pattern for that punch of personality. Colour is great in accessories that can be replaced as tastes alter with trends.

Go big and bold when it comes to materials and furniture. One big, standout pot can be better than an assortment of many, which can create clutter. The same goes with furnishings. A good-sized dining table provides ample seating for all occasions and gives good use to the limited space.

And remember, the smaller the space, the more important the planning.

Avalon™ Sofa RRP \$4499

Making Small Spaces Work

By Adam Robinson

