

# 1. BEAN SALAD




# SALADS



QUANTITY RECIPE CARDS

Portion size: 70 g  
Preparation time: 2 hrs\*

TOTAL TIME: 2 hrs

INGREDIENTS	25	50	100	METHOD
Dried beans, haricot, lima, soya, kidney beans	1.25 kg	2.5 kg	5 kg	 Soak each variety of beans/peas separately overnight.
Chick peas, blue peas	500 g	1 kg	2 kg	
				Drain beans and cook separately in salted boiling water until tender; rinse and drain beans/peas and cool; mix beans/peas together.
Vinegar, white	300 ml	600 ml	1.2 L	Heat together the vinegar, salt, sugar and water; stir until the sugar has dissolved; cool.  Combine with drained beans.   Refrigerate, in a covered container, for at least 24 hours before serving.   <math><4^{\circ}\text{C}</math>
Sugar	400 g	800 g	1.6 kg	
Salt	2 t	1 T	30 g	
Water	250 ml	500 ml	1 L	

\*Note: Preparation time does not include soaking of the beans.

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# 4. ANZAC BISCUITS

# BAKING



QUANTITY RECIPE CARDS

Portion size: 1  
Preparation time: 30 mins  
Cooking time: 15-20 mins  
TOTAL TIME: 50 mins

INGREDIENTS	25	50	100	METHOD
				 Preheat oven to 180°C; lightly grease oven trays.
Flour	75 g	150 g	300 g	Mix dry ingredients together.
Sugar	150 g	300 g	600 g	
Rolled oats	75 g	150 g	300 g	
Coconut	75 g	150 g	300 g	
Walnuts	75 g	150 g	300 g	
Butter	100 g	200 g	400 g	Heat the butter, water and golden syrup together; add the baking soda and combine well.
Water, hot	3 T	6 T	175 ml	
Golden syrup	2½ t	1½ T	45 ml	
Baking soda	1 t	2 t	20 g	Pour liquid ingredients over dry ingredients; mix well, until all the mixture is moistened.
				Put on a cold greased tray in balls (approximately 25 g), press slightly (allow space for spreading).
				Bake at 180°C for 15-20 minutes, or until the edges are firm.