



This November, hold a special dinner party in celebration of a loved one. Whether it's cooking mum's famous Sunday roast, recreating gran's curry or even sharing your favourite takeaway – whatever your choice, it'll be a meal to remember.

A Taste of Home dinner party couldn't be simpler:

- 1 Plan your menu. From savoury to sweet, share and indulge in your favourites.
- 2 Invite as many people as you can cater for.
- 3 Share! Let everyone know what you're doing on social media.
- 4 Ask your guests to donate whatever they can afford for their meal, to help more families get hospice care.

Sign up today at:
www.hospiceuk.org/taste-of-home

Registered charity in England & Wales No. 1014851
& in Scotland No. SC041112.


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What's your Taste of Home?

#TasteofHome



Merill's Pumpkin Soup

Ingredients

Half a small pumpkin
2 onions
2oz butter
Water
Salt and pepper
Single cream
Toasted pumpkin seeds



Taken from our 'Taste' cook book,
available at: hospiceuk.org/taste-cookbook

Method

Peel and chop the pumpkin flesh, removing all seeds and webbing inside and then slow roast in the oven for 30 minutes. Once softened, remove the skin from the pumpkin.

Peel and chop the onions and gently cook in the butter.

Add the cooked pumpkin to the onions along with salt and pepper and a half pint of water,

Poach together with lid on till all is soft and then blitz in blender. Season to taste.

Add a little milk to make it smooth and then gently heat, but do not boil.

Serve with toasted pumpkin seeds and a swirl of cream.

Enjoy!



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What's your
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Carol's Tarragon Chicken

Ingredients

Chicken breast (1 per person)
Dried tarragon
Salt
Small carton of whipping cream



Taken from our 'Taste' cook book,
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Method

Slice the chicken breast into thin slices and fry with a little oil in a frying pan, so it seals.

Lower the heat and add a good teaspoon and a half of dried tarragon and season with salt.

Add the whipping cream and gently simmer until the chicken is cooked through. You can add more tarragon and cream if you make it for larger numbers.

Serve with sauté potatoes and broccoli or crisp salad.

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Michael's Roast Potatoes

Ingredients

Maris Piper potatoes, peeled and chopped

Olive oil (enough for number of potatoes being cooked)

Salt and pepper

Celery salt

Herbs (compatible with what you are cooking)

Taken from our 'Taste' cook book,
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Method

Place the olive oil in a baking tin, put salt, pepper and celery salt to flavour the oil. Then insert several sprigs of herbs compatible with the meat you are roasting. Leave for an hour, then remove the herbs. Preheat the oven to 190°C.

Boil potatoes for 10 minutes. Take lid off, empty the water and allow the steam to dry potatoes for a few minutes. Put the lid back on and give it a good shake until the potatoes are furry on the outside.

Soak the potatoes in the oil in the cold pan, do not heat the oil as most chefs do. You want the oil to soak in, not to make a hard cover.

Put the potatoes in the oven, turning the temperature down to 180°C. Keep basting for an hour, and then lightly crush each potato with a fork.

Leaving small openings, now baste thoroughly again, let the oils soak right into the potatoes, continue to cook according to how crisp you like it.

Enjoy!



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Shakira's bread and butter pudding

Ingredients

50g/2oz butter
10 slices from a large loaf of white bread
275g/10 oz sultanas
2 bananas, sliced
6 eggs
175g/ 6 oz sugar
6 tablespoons of rum
1.15 litres/ 2 pints of milk



Taken from our 'Taste' cook book,
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Method

Grease a large, not too deep, ovenproof dish.

Butter the slices of bread and layer them with the sultanas and bananas.

Beat the eggs, sugar, rum and milk together and pour over the bread, then chill for 1 hour so that the mixture becomes really moist.

Bake in a moderate oven (180c, 350f, gas 4) for 45 to 60 minutes.

Serve hot for a really sustaining pudding.

Enjoy!