

Love your leftovers



Mixed Cheese and Onion Delight

By Julie Bell, Twickenham

Ingredients

Savoury scones

Crushed roast potatoes
Olive oil
Rosemary (or other herbs to taste)
Salt and pepper
Parmesan cheese (optional)
Self-raising flour

Onion relish

4 onions, chopped (red preferred)
1 garlic clove, chopped
2 tablespoon olive oil
2 teaspoon brown sugar
1 tablespoon balsamic vinegar
Pinch of salt

Method:

Savoury Scones

1. Heat oven to 180°C / gas mark 5.
2. Mix crushed roast pots with enough olive oil to make a loose mixture.
3. Add herbs, salt, pepper plus a tablespoon of grated Parmesan if liked. Mix well.
4. Add the self-raising flour a spoonful at a time, mixing well, until all the ingredients are pulled together and the sides of the bowl are clean.
5. Break off small amounts of dough and press into small rounds until all the mixture is used.
6. Place on a greased baking tray and bake for about 10-15 minutes on a moderate heat, or until golden brown.
7. Cool on a wire rack.

Onion relish

1. Gently fry the onions and garlic in the olive oil in covered pan on the very lowest heat for about 30 minutes, stirring occasionally.
2. Add the sugar, vinegar and salt and bring to the boil.
3. Turn the heat down to the lowest again and cook for about a further 5 minutes, or until reduced. Allow time to cool.

Serve the scones and relish with your leftover cheeses, cold meats and salad.