



Sunderland Culture and Life Kitchen present...

THE PYREX RECIPE PROJECT

Warm your heart (and your belly!) with this recipe that is perfect for your Pyrex!



Nana Joy's stuffing

Serves 6–8

Ingredients:

3 onions, finely sliced into half moons

180g duck or pork fat (can be replaced with butter)

4 slices of white bread, blitzed into breadcrumbs

2 tablespoons dried sage

3 sage leaves

a little neutral-tasting oil (such as rapeseed)

a splash of sherry vinegar



Preheat the oven to 180°C/160°C fan.

In a baking dish, add the onion and 130g of the duck or pork fat.

Rub the fat into the onions, coating them generously.

In a bowl, mix together the breadcrumbs and dried sage until the breadcrumbs are flecked with green. Pour the breadcrumb mixture over the onions in the dish and mix together.

Pop this into the oven for 55 minutes, drizzling with the remaining melted duck or pork fat half way through, until the stuffing is super-crispy and brown on top.

Coat the sage leaves in a little splattering of oil and place these on top of the cooked stuffing. Leave in the oven for about 5 minutes, or until the leaves are crisp.

Remove the stuffing from the oven, drizzle with the sherry vinegar and serve.



Pyrex100 is generously supported by the Esmée Fairbairn Collections Fund, administered by the Museums Association on behalf of the Esmée Fairbairn Foundation.

Find out more about Pyrex100 at www.sunderlandmuseum.org.uk/Pyrex100



SUNDERLAND
MUSEUM & WINTER GARDENS



SUNDERLAND
CULTURE



Esmée Fairbairn
Collections Fund



Sunderland Culture is a Registered Charity, no 1184073.



Sunderland Culture and Life Kitchen present...

THE PYREX RECIPE PROJECT

Warm your heart (and your belly!) with this recipe that is perfect for your Pyrex!



Sweet Garam Masala Apple Crumble

Serves 4

Ingredients:

For the filling -

- 400g cooking apples
- 1 1/2 tbsp of garam masala
- 2 tsp caster sugar
- 1 tsp vanilla paste
- A squeeze of lemon juice

For the topping -

- 100g flour
- 100g cold unsalted butter
- 50g rolled oats
- 1 tbsp vanilla paste



Pre heat the oven to 190°C/170°C fan.

Peel, core and dice the apples into a medium saucepan. Add the garam masala, sugar, vanilla, lemon and 1 tbsp water then cook on a medium heat for 5 minutes until just soft.

In a processor tip in the flour, vanilla and cold butter and pulse until you have even breadcrumbs (this can also be done by rubbing the butter and vanilla into the flour by hand)

Add the oats, and stir through until evenly mixed. In a shallow dish, spread out the apple mixture evenly and top with the crumble mix.

Place in the oven and bake for 20 minutes or until golden brown.

Serve with cream or custard.



Pyrex100 is generously supported by the Esmée Fairbairn Collections Fund, administered by the Museums Association on behalf of the Esmée Fairbairn Foundation.

Find out more about Pyrex100 at www.sunderlandmuseum.org.uk/Pyrex100



SUNDERLAND
MUSEUM & WINTER GARDENS



SUNDERLAND
CULTURE



Esmée Fairbairn
Collections Fund



Sunderland Culture is a Registered Charity, no 1184073.



Sunderland Culture and Life Kitchen present...

THE PYREX RECIPE PROJECT

Warm your heart (and your belly!) with this recipe that is perfect for your Pyrex!



Panaculty

Serves 4

Ingredients:

6 potatoes, skinned and sliced thinly into rounds

2 onions, sliced thinly into half moons

340g corned beef, broken into pieces

300g smoked streaky bacon, sliced into pieces

800ml beef stock

Salt and pepper to taste



Pre heat the oven to 200°C/180°C fan.

In a large Pyrex dish, spread a layer of potatoes until it coats the bottom of the dish, repeat with a layer of corned beef, bacon and onion. Continue repeating the layers until the tray is full to the top, ensuring the top layer is potatoes, overlapping slightly.

Carefully pour in the stock until it almost reaches the top.

Season with salt and pepper, cover with foil and bake at 200°C for an hour, removing the foil after 30 minutes.



Pyrex100 is generously supported by the Esmée Fairbairn Collections Fund, administered by the Museums Association on behalf of the Esmée Fairbairn Foundation.

Find out more about Pyrex100 at www.sunderlandmuseum.org.uk/Pyrex100



Sunderland Culture is a Registered Charity, no 1184073.