

# SOUTH AFRICAN CHRISTMAS

*On the braai*

## SHOPPING LIST

### Mussel pot and garlic bread

- |  |   |
|--|---|
| <input type="checkbox"/> 1 PnP garlic bread                  | <input type="checkbox"/> 1 PnP green chilli, sliced |
| <input type="checkbox"/> 1kg fresh mussels, cleaned          | <input type="checkbox"/> 2 PnP lemons, peel grated  |
| <input type="checkbox"/> 6 PnP spring onions, finely chopped | <input type="checkbox"/> 1 cup crisp white wine     |
| <input type="checkbox"/> 1 PnP celery stick, finely chopped  | <input type="checkbox"/> 60ml PnP parsley, chopped  |
| <input type="checkbox"/> 1 PnP garlic clove                  |   |

### Kettle-braai'd turkey with dried fruit stuffing

- |  |   |
|--|---|
| <input type="checkbox"/> 250ml PnP mixed dried fruit, chopped        | <input type="checkbox"/> 375ml fresh breadcrumbs                                |
| <input type="checkbox"/> 125ml muscadel, sweet sherry or fruit juice | <input type="checkbox"/> 60ml freshly squeezed juice and grated peel of 1 lemon |
| <input type="checkbox"/> 1 glug olive oil                            | <input type="checkbox"/> 1 large egg, beaten                                    |
| <input type="checkbox"/> 1 PnP onion, chopped                        | <input type="checkbox"/> 1 dash salt and milled pepper                          |
| <input type="checkbox"/> 4 PnP garlic cloves, chopped                | <input type="checkbox"/> 1 turkey (about 5kg), rinsed and dried                 |
| <input type="checkbox"/> 500g pork sausage mince                     | <input type="checkbox"/> 1 cup PnP butter                                       |
| <input type="checkbox"/> 2 bay leaves, crumbled                      | <input type="checkbox"/> 1 PnP onion, sliced                                    |
| <input type="checkbox"/> 3 tbsp PnP rosemary, chopped (or use sage)  | <input type="checkbox"/> 1 carrot, roughly chopped                              |

### Spiced, roasted butternut and sweet potato shards

- |   |  |
|---|--|
| <input type="checkbox"/> 1 large PnP butternut, peeled and thinly sliced into crescents | <input type="checkbox"/> 15ml coriander seeds, crushed |
| <input type="checkbox"/> 4 sweet potatoes, thinly sliced                                | <input type="checkbox"/> 2 tbsp PnP brown sugar        |
| <input type="checkbox"/> 60ml olive oil   | <input type="checkbox"/> 3 tbsp balsamic vinegar       |
| <input type="checkbox"/> 1 tbsp cumin seeds   | <input type="checkbox"/> 1 dash salt and milled pepper |



Remember to swipe your Smart Shopper card at the till!



Download the Pick n Pay app for your smartphone and manage your Smart Shopper account on the go!

# SOUTH AFRICAN CHRISTMAS

*On the braai*

## SHOPPING LIST

### Chargrilled asparagus

- |                          |                                |                          |                                       |
|--------------------------|--------------------------------|--------------------------|---------------------------------------|
| <input type="checkbox"/> | 600g asparagus spears, trimmed | <input type="checkbox"/> | 1 dash sweet soy sauce, for drizzling |
| <input type="checkbox"/> | 1 glug olive oil               | <input type="checkbox"/> | 60ml sesame seeds, toasted            |
| <input type="checkbox"/> | 1 dash salt and milled pepper  | <input type="checkbox"/> | 125ml PnP spring onions, chopped      |

### Classic malva

- |                          |                             |                          |                         |
|--------------------------|-----------------------------|--------------------------|-------------------------|
| <input type="checkbox"/> | 375ml PnP milk              | <input type="checkbox"/> | 225g flour              |
| <input type="checkbox"/> | 140ml PnP butter            | <input type="checkbox"/> | 10ml baking powder      |
| <input type="checkbox"/> | 15ml PnP white wine vinegar | <input type="checkbox"/> | 5ml bicarbonate of soda |
| <input type="checkbox"/> | 260ml PnP sugar             | <input type="checkbox"/> | 3ml PnP salt            |
| <input type="checkbox"/> | 5ml vanilla essence         | <input type="checkbox"/> | 250ml PnP cream         |
| <input type="checkbox"/> | 2 extra-large PnP eggs      | <input type="checkbox"/> | 45ml smooth apricot jam |



Remember to swipe your Smart Shopper card at the till!



Download the Pick n Pay app for your smartphone and manage your Smart Shopper account on the go!