

box of the month: March 2021



**crab cakes, horseradish
mayo**

**beer glazed bbq sticky
ribs, slaw, our seasoned
fries**

**big banoffee pie,
side of cream**

don't know what it is to
sauté? scan this code and
we'll give you a run down
on some terms chef's use
that might just impress
your friends!



starter

Crab Cakes - we have built your crab cake patties, we mixed the crab meat with chilli, spring onion and lime and moulded them into the little cakes you should see in front of you!

They are ready to pan fry until nicely golden on each side! Take your sachet of horseradish mayo, cut the corner off and squeeze it on to your plate!

main

Ribs - we have had the ribs in the oven, low and slow in their beautiful beery bbq sauce for hours! Preheat your oven to 200°C and add your ribs with the sauce to a tray and put aside for the time being.

Next, empty your pack of fries and sprinkle the seasoning pack over them evenly. A slight drizzle of oil and whack them on another baking tray, place those on the top shelf and the tray of ribs on the bottom shelf for 20 minutes turning the fries halfway through.

While you are waiting for those to cook, get your plates out and place your slaw down ready!

Once your fries are crispy and your ribs are piping hot it's time to take them out of the oven to plate them!

dessert

Banoffee Pie – This doesn't need any instruction, open the box and enjoy!

Plating is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at supplythetaste.com/stuck (qr code on the front) if you need a little help.