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Garlic Chicken and Grapes

Grapes and sesame seeds are baked with the chicken in this unusual recipe. Served with a mustard sauce.

Ingredients:

- 3 tablespoons Dijon-style prepared mustard
- 3 tablespoons soy sauce
- 2 tablespoons honey
- 2 tablespoons white wine vinegar
- · 2 cloves garlic, minced
- · 2 tablespoons vegetable oil
- 3 pounds skinless, boneless chicken breast halves
- 1 tablespoon sesame seeds
- 2 cups seedless green grapes

Directions:

- 1. Combine mustard, soy sauce, honey and vinegar. Set sauce aside.
- 2. In a 9 x 13 inch pan, combine garlic and oil. Place chicken in pan skin side down.
- 3. If using thighs, bake covered at 400 degrees F (205 degrees C) for 25 minutes. If using breasts, bake covered at 400 degrees F (205 degrees C) for 10 minutes. Uncover, and turn chicken pieces over.
- Sprinkle with sesame seeds.
- 5. Bake until no longer pink in center, about 15 to 20 minutes.
- 6. Sprinkle grapes over chicken, and bake 5 minutes longer.
- 7. Remove from oven, and arrange chicken and grapes on platter. Pass sauce when serving.

The Ultimate Crisy Corn Cakes

You've most likely had a version of these at some time or another for brunch in a cafe somewhere. This version is less cakey and more about the corn. The result is a crispy and delicious morsel that will have you reaching for seconds, for sure.

Ingredients:

- · 1 egg
- 60g plain flour (just over 1/2 cup)
- 1/2 tsp baking powder
- 1 handful chopped coriander
- Salt & pepper
- · Cooking oil

Preparation:

- 1. Let the corn cool a little and using a knife shred the corn from the cobs.
- 2. Put the the corn in a medium sized bowl and add the spring onions, egg, flour, baking powder and coriander. Season with salt & pepper and stir to combine.



- 3. Heat a good glug of grapeseed oil in a non stick frypan and spoon blobs of mixture into the hot oil. Smooth them down if you need too but all the ingredients should stick together well.
- 4. Cook until golden they will only take a few minutes on each side.

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