

## ANGELAS EDIBLES

Look out for my **Preserved Lemons and Limes** on the shelves soon.....

Need some ideas on how to use these beauties?

Chop finely 1/2 a preserved lemon or lime with finely chopped parsley, oregano, mint and rocket from your garden, or as you have, garlic (some excellent garlic available from Mudgee and the Farmers Market), a twist of black pepper and a good splash of any good Mudgee Extra Virgin Olive Oil (there are many to choose from) and to finish - the squeezed juice of a fresh lemon or lime...

Place in a jar and shake - allow to infuse for at least an hour.

An amazing piquant Dressing for a salad of Mudgee spuds, yabbies, olives or fresh leaves - or as a marinade for pork or lamb.

### A simple open sandwich.....

4 slices 'Simon Sourdough' Bread  
Mudgee Olive Tapenade  
4 or more thin slices local dry cured ham  
100 gms goat or cow's milk cheese cut thinly (High Valley or Leaning Oak come to mind)  
Anything from '**Angelas Edibles**' savoury range  
A drizzle of Mudgee Extra Virgin Olive Oil

