



WINNING LETTER:
 When I received a packet of MAGGI Braised Chicken Mushroom Mix with my purchase of TODAY on Saturday, I was not too enthusiastic about trying it out at first. However, when I got to page 27 and found the interesting recipe on paper-wrapped chicken using this seasoning, well, I couldn't wait to try it out. Even my kids were volunteering to wrap the chicken pieces for me. The TAKE A TIP TODAY column on wrapping and cooking was informative and useful, especially on why a fold was needed. P H Tan
 via homechef@newstoday.com.sg

REPLY: Thank you for trying MAGGI! I try to share tips and experiences with readers because it makes cooking easier and fun!

Do you have a question about MAGGI products?
 E-mail homechef@newstoday.com.sg

The letter chosen for publication each week WINS a MAGGI Hamper.

MAGGI DIARY:
NATIONAL FAVOURITES
 – Singapore's Favourite Food Made Easy
 Watch out for this special cooking demonstration:
 Aug 3, Sat, 3 - 5 pm at NTUC Fairprice, Marine Parade

TAKE A TIP TODAY

Flavoured Butters

THESE add a nice touch to any dinner table, and they are really simple to make. Just soften a block of butter and add your favourite spices or ingredients.

SWEET BUTTERS: Add two tablespoon honey to 100g softened butter. Mix well. Use this as a "base" and add either of these – lemon peel strips, chopped nuts, raisins, or even a dollop of good fruit jam. Shape the flavoured butter in little jelly moulds and leave them to set. Pop them out and store them in a zip-lock bag in the chiller.

SAVOURY BUTTERS: Garlic butter and herb butter add instant flavour to hot baked potatoes. Try these variations.

Tops for baked spuds: Soften butter and add chopped coriander or basil. The herbs get really fragrant as the butter melts on hot food.

More taste for bread rolls: Used chopped garlic and fresh ground pepper to go with bread rolls or toasts. Sprinkle chilli flakes or paprika at the bottom of the mould to give it more colour. Great for making a big impression and it takes less than 15 minutes to put everything together.



Chops for lunch

Panfried chicken chops, a tasty mash and spicy beans

FUSION cuisine. Mix and match. Whatever you choose to call it, the world is getting smaller and our kitchen is the best proof.

Look at some of the new sauces MAGGI has come up with. The MAGGI Ayam Panggang (Grilled Chicken) Paste is a classic example of bringing a local favourite to an international market. It's a wonderfully fragrant paste redolent of all those familiar herbs and flavours that spell, or rather smell, of "home".

I've had a few of you write in for recipes that can be easily adapted for your sons, daughters and siblings studying or living abroad.

This set of recipes is perfect for that purpose.

Chicken is pretty much available anywhere. All you need is to marinate the chicken chop in MAGGI Grilled Chicken Paste

and you'll get an instant taste of Southeast Asia.

You can either shallow fry the chicken in a non-stick frying pan, or pop it under the grill or toaster oven for totally fat-free cooking. If you're grilling it, be careful of splatters, as it is a rich paste.

Pair this with an extremely easy and healthy pumpkin potato mash, and complement the meat with stir-fried French beans given a spicy kick with a sprinkling of MAGGI Belacan Granules.

The dish is easily handled by even novice cooks, and can be done in a jiffy.

It works just as well for a family dinner or a bachelor's lunch. Just increase and decrease quantities.

I've also added an entertaining tip this week on flavoured butters (see next column). They add a touch of elegance to any dinner table and great instant taste to a simple meal. They are easy to assemble and very much do ahead. Enjoy!



Grilled Chicken Chops with Pumpkin Mash and Belacan Beans

Ingredients (serves 4):
 1 packet MAGGI Grilled Chicken Paste
 2 teaspoons MAGGI Belacan Powder
 1 teaspoon MAGGI Seasoning
 4 boneless chicken leg fillets
 2 potatoes, skinned and cut into chunks
 1/2 a small pumpkin, skinned and cut into chunks
 1 pkt French beans, topped and tailed, cut into two

Method:
 1. Remove skin from chicken fillets.

Marinate meat with MAGGI Grilled Chicken Paste. Set aside.
 2. Boil potato and pumpkin chunks in a small pan of water for 10 minutes. Drain well, add MAGGI Seasoning and mash.
 3. Lightly oil non-stick frying pan and fry chops till golden brown, about five minutes each side. Set aside.
 4. Fry French beans over high heat. Add MAGGI Belacan Powder. Beans are ready when they turn colour.
 5. Place chicken, a good dollop of mash and some French beans on a plate. Garnish with fried shallots, if you like.

(Preparation time: 20 minutes. Serves four.)

Grocery List/Price Guide:

MAGGI Grilled Chicken Paste (\$1.46/70g)
 MAGGI Belacan Powder (\$2.65/120g)
 MAGGI Granulated Chicken Stock (\$2.65/120g)
 Chicken leg fillets (\$5.00 for four)
 Potatoes and pumpkin (\$1.00)
 1 pkt French beans (\$1.20),
Total cost: \$13.96

