

AVOCADOS WITH GINGER SAUCE

by Trish Stanley of Willyama

2012 Winner: Entrée Course

Ingredients (serves 4-6)

2-3 avocados, stoned, peeled and sliced lengthways

8-10 pieces preserved ginger (Buderim Ginger in Syrup or glacéed) washed and sliced thinly

1 cup Stone's Ginger Wine

Juice 1 lemon, strained

1 teaspoon butter or margarine

2-3 teaspoons arrowroot, mixed in a little water

Red grapes, halved, for garnish



Method

Combine ginger wine, lemon juice and preserved ginger in a pan. Bring to boil and cook till liquid is reduced by half.

Add butter/margarine and thicken with arrowroot.

Fan avocado slices on plate, coat with sauce and garnish with half a grape at base of fan.

Sauce may be pre-prepared and very gently reheated when needed.

Sauce is also tasty on ham steaks.