

Our fridge was beginning to look a bit like a sauce and dip graveyard. Some of our experiments create more than we can eat in one sitting. So - Problem resolved?.

Top left outwards:-

Remaining Stir-Fry Tomatillo Salsa Spicy Wedges Prawn Crackers Onion Rings Discount fridge Cheeses Grilled cured Polish Sausage DIY Thousand Island Dressing DIY Tomato Salsa Fridge tired bough Red Pepper dip! DIY Garlic Mushrooms

Nothing goes to waste here! This was a remarkably tasty tea. But the amount of Garlic overall might present a problem to any vampires we happen across in the next few day?..