

All Packs this page \$5.00

## Vegetarian

### PANCH PHORA POTATOES

Dry potato curry, beautiful alone or as a side dish.

### SPICY VEGETABLES [Med]

Vegetables of your choice done in a spicy coconut sauce.

### CAPETOWN FRUIT & VEGETABLE CURRY [Med]

A light fruity African vegetable curry.

### KASHMIRI MUSHROOM [Med - Hot]

A healthy, hearty tomato based vegetarian delight.

Served with yoghurt & chopped cashews.

### CHICK PEA BHAJI [Med]

Mixed vegetable & chick pea curry with a yoghurt based sauce finished with cashew nuts.

### SPINACH & PUMPKIN CURRY [Med]

A delicious & creamy vegetarian dish.

## Seafood

### PRAWNS PUNJABI STYLE [Mild]

A mildly spicy sauce for this prawn recipe, comprising garlic, tomatoes and coconut milk.

### EGYPTIAN STYLE FISH [Mild]

A fragrantly spiced dish with a hint of honey to sweeten the sauce.

### FISH FILLETS IN A

### CREAMY MASALA SAUCE [Mild]

Masala meaning a mix of spices [not the liquor] and tomatoes are the base of the sauce.

### SEYCHELLES FISH [Med]

An exquisite tasting sauce that will turn everyday fish into a masterpiece.

### THAI STYLE HOT AND SPICY FISH [Hot]

Want something different to do with fish? Try this spicy Thai Curry sauce with coconut cream.

### Minimum Order 6 Packs.

### Postage & Handling :

6 packs \$4.95. 7-19 packs \$8.00. 20 and over Free.

PAYMENTS CAN BE MADE VIA VISA ,  
MASTERCARD, CHEQUE OR PAYPAL.

Cheques made payable to

THE SAUCY SPICE CO.

56 Jinjera Parade Pambula Beach NSW 2549  
PO BOX 357 PAMBULA NSW 2549

All Packs this page \$6.00

## DIPS

**DUKKAH MIX** - 100g Middle Eastern dip

**CHILLI DUKKAH** Our normal Dukkah mix with added Chilli, Oregano and Garlic

**PIRI PIRI** - 80g Fiery Portuguese  
Marinade/Dip

## POPULAR HERB AND SPICE BLENDS

**TANDOORI MIX** - 80g Popular Indian Marinade - Great with Prawns, Lamb or Chicken.

**ZA'ATAR** - 80g Middle Eastern Herb & Spice mix.

**HARISSA** - 80g A fiery chilli sauce/marinade from Nth Africa

**JAMAICAN JERK** - 80g A spice based seasoning/rub from the W. Indies

**EVERYDAY CURRY MIX** - 80g of our own special mix. Great for Curried Sausages, Curried Eggs, etc...

**MOROCCAN** - 80g A lovely, earthy, versatile Spice Mix suitable for any Moroccan dish.

**THAI RED CURRY** - 80g Our dry mix easily made into a paste, or used as is.

**RAŞ EL HANOÛT** - 80g Moroccan Mix meaning "Top of Shop" or "Top Shelf"

**ITALIAN HERBS** - 40g Perfect flavour enhancer for every Italian meal.

## SOUPS

### CHICKEN/SEAFOOD LAKSA

Popular Malaysian soup [makes 6 - 7 litres]

**MULLIGATAWNY SOUP**. A spicy soup inspired by the British Raj [Makes 6 litres]

**SPICY PUMPKIN SOUP** - Saucy Spices' own OZ recipe [Makes 6 litres]

**HARIRA SOUP** - Hearty Moroccan Soup [makes 4-5 litres]

### CREAMY SEAFOOD CHOWDER

Luscious, creamy seafood soup treat. [4 litres]

### DHAL & SPINACH SOUP

Tasty vegetable soup with red lentils and spinach

## STIR FRY BARBEQUE MIXES

**CAJUN HIT** [mainly chicken & seafood]

**THAI CHILLI** [for all white meats and seafood, great with pork]

**MIDDLE EASTERN TWIST** [all red meats  
Especially good with lamb]

# THE SAUCY SPICE CO.



"THE SAUCY SPICE CO." came into being in October 2001. It is an Australian owned and run family business.

Over the years we have developed our own recipes from a number of countries around the world, based on authentic local cuisines.

Indulge your taste buds and we hope you enjoy these dishes as much as we do and any ideas or suggestions are most welcome,

Happy Cooking,

Nicky & Peter Bamford

Visit us at: [www.saucyspice.com.au](http://www.saucyspice.com.au)  
or email: [nicky@saucyspice.com.au](mailto:nicky@saucyspice.com.au)  
Ph. 02 64957818 Fax. 02 64957949

## ALL PACKS [This side] \$ 5.00 pp

Each pack contains 1 recipe sheet and 1 sachet of spice mix, individually mixed for That particular recipe.

### Chicken

#### JAVANESE CHICKEN [Mild]

A melt in the mouth creamy coconut chicken curry the whole family will love.

#### VIETNAMESE CHICKEN [Med]

With Thai and Cambodian influences, sweet potato enhances this delicately flavoured curry.

#### SOUTH INDIAN CHICKEN [Med]

A traditional style curry gently simmered with tomato, coconut cream and beans.

#### SRI LANKAN CHICKEN [Med]

A fragrant blend of roasted spices cooked with a hint of lemon.

#### RANGOON LIME CHICKEN [Med]

Thai cuisine influences this fresh tasting tomato based curry infused with lime leaves.

#### MADAGASCAN CHICKEN [Med]

This creamy dish includes star anise which gives a unique hint of aniseed.

#### BUTTER CHICKEN [Med]

Our version of this very popular dish.

Rich, creamy and full of wonderful flavours.

#### CHICKEN KASBAH [Med]

A mildly spiced Moroccan dish, cooked with dates, honey and almonds. Enjoyed by the Bedouin nomads.

#### ETHIOPIAN CHICKEN [Hot]

Red wine and tomatoes with an exotic blend of spices form this African curry.

#### MANGO CHICKEN [Mild]

A decadent creamy chicken curry, which is pre-marinated in lime, garlic and ginger and finished in a creamy mango sauce.

#### CHICKEN TIKKA MASALA [MED-HOT]

Simple and delicious with rich velvety sauce, sure to be a favourite.

#### CHICKEN BALTI [MED-HOT]

This beautiful fresh tomato based dish is very healthy, very tasty and very easy to make.

### Lamb

#### LAMB KORMA [Mild]

A mild and creamy traditional style lamb curry.

#### SHAHI KORMA (LAMB OR BEEF) [Mild]

An aromatic blend of spices, almonds and cream form the basis of this delicious curry with Royal origins.

#### ROGAN JOSH [Med]

This is a well loved dish, the lamb marinated in yoghurt giving the meat a smooth texture.

#### TIBETAN LAMB CURRY [Mild]

A delicately flavoured lamb curry gently simmered with tomatoes, potatoes and whole spices.

#### AFGHANI LAMB [Med-Hot]

Deliciously rich and tasty, this curry is cooked in Yogurt and tomatoes and served with pine nuts.

#### MOROCCAN LAMB TAGINE [Med-Hot]

A fragrant Moroccan stew simmered with orange zest and finished with a hint of rosewater.

#### PUNJABI LAMB SHANKS with SAAG

[SPINACH] [Med]

Marinated in yoghurt then cooked slowly in a spicy tomato and spinach sauce with a melt in the mouth finish.

### Beef

#### BEEF MASSAMAN [Med]

An easy version of this well known Thai dish cooked with potatoes and coconut milk.

#### BEEF RENDANG [Med]

A delicious creamy, coconut based Indonesian curry.

#### NORTH INDIAN BEEF [Med]

An Indian spiced curry with rich gravy full of the flavour of fenugreek. A decadent delight.

#### PERSIAN STYLE BEEF [Med/Hot]

An exotic and spicy Persian style curry with a hint of sweetness from the addition of dates or dried apricots.

#### BEEF MADRAS [Med/Hot]

Rich and aromatic, this is a hotter classic Indian curry.

#### FIERY BEEF VINDALOO [Hot] **(Improved recipe)**

For those who like it hot, this traditional Indian dish hits the spot.

### Mince

#### SPICY SOUTH AFRICAN MEAT LOAF [Med]

Based on the recipe for "Boerewors" (S. African) sausage. Serves 8. Great hot, or cold, good also as patties or on the bbq. [Med]

#### MOROCCAN MEAT LOAF [Med]

So tasty, so easy, eat hot or cold. Also makes great spicy rissoles - serves 8 [Med]

#### KHEEMA [Mild]

Perfect for the whole family. Made with lamb or beef mince. A simple, tasty and healthy meal.

#### CHILLI CON-CARNE [Hot]

Our version of this popular Mexican dish. Makes a great, easy meal for a hungry group. Served with corn chips and sour cream.

### Rabbit

#### SPICY BRAISED RABBIT [Med]

13 herbs and spices in this mix turns this Saucy Spice Co. original into a memorable meal. [Suits chicken also]

### Pork

#### BOLIVIAN PORK/PORK RASHERS [Med-Hot]

A spicy pork stew. Mint, parsley and oregano helps give this dish its unique flavour.