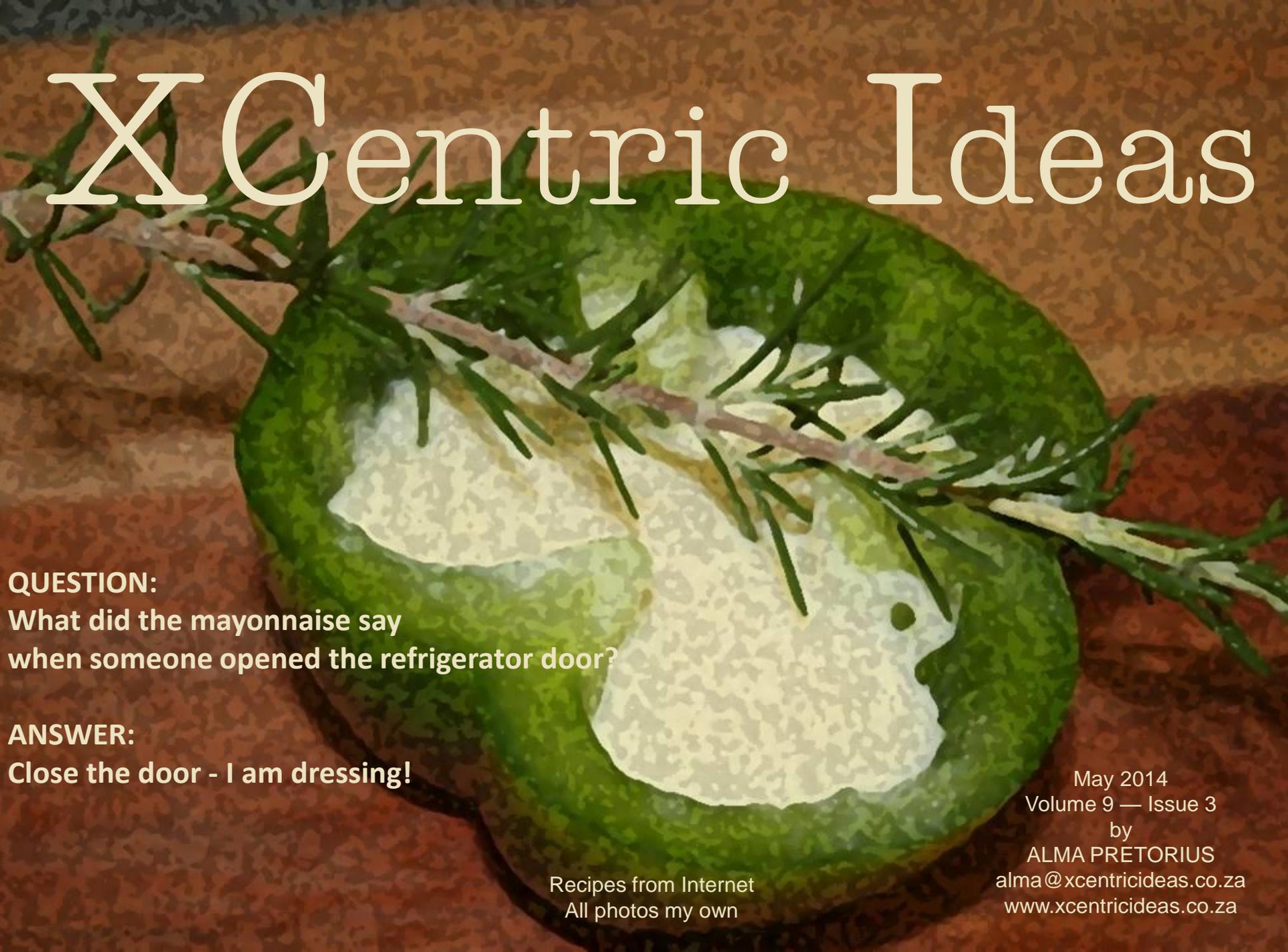


XCentric Ideas

A halved green pepper is shown on a dark wooden surface. A sprig of fresh rosemary is placed across the top of the pepper. A dollop of white mayonnaise is spread on the inner surface of the pepper, partially overlapping the rosemary. The background is a dark, textured wood.

QUESTION:

What did the mayonnaise say
when someone opened the refrigerator door?

ANSWER:

Close the door - I am dressing!

Recipes from Internet
All photos my own

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12 NON-EDIBLE USES FOR MAYONNAISE

By yumi Sakugawa



• RELIEVE SUNBURN
SIMPLY APPLY MAYO LIBERALLY ON AFFECTED AREA.

I HAVEN'T TESTED THESE!

• RESTORE WOODEN FURNITURE



LIKE CRAYON MARKS, RUB INTO WATER RINGS, LET SIT FOR FEW MINUTES AND WIPE. (BE SURE TO SPOT-TEST SMALL AREA FIRST)



• STRENGTHEN YOUR NAILS

DIP NAILS INTO BOWL OF MAYO FOR ABOUT 5 MINUTES. WASH OFF WITH WARM WATER.



• REMOVE DRY DEAD SKIN
GREAT FOR ELBOWS AND FEET. RUB INTO DRY AREA, LEAVE ON FOR 10 MIN, WIPE OFF WITH DAMP CLOTH.



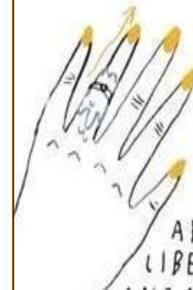
• REMOVE STICKY LABELS
APPLY THIN LAYER, WAIT SEVERAL MINUTES, THEN WIPE OFF.



• REMOVE CRAYON MARKS
RUB INTO CRAYON MARKS, LET SIT FOR A FEW MINUTES THEN WIPE SURFACE WITH DAMP CLOTH.



• DIY FACIAL MASK FOR SOFT AND SMOOTH SKIN. SPREAD MAYO ON FACE, LEAVE ON FOR 20 MIN. WIPE OFF, RINSE WITH COOL WATER.

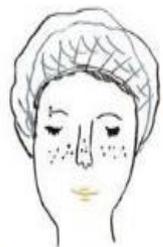


• REMOVE STUCK RING ON FINGER
APPLY MAYO LIBERALLY BELOW AND ABOVE RING AND SLOWLY SLIDE RING OFF.

• KILL HEAD LICE



BEFORE SLEEPING. APPLY LIBERAL AMOUNT OF MAYO INTO HAIR AND SCALP. COVER WITH SHOWER CAP. SHAMPOO IN MORNING. COMB HAIR WITH FINE-TOOTH COMB. REPEAT FOR 7-10 DAYS.



• CONDITION DRY + BRITTLE HAIR
MASSAGE INTO HAIR AND SCALP. COVER WITH SHOWER CAP AND WAIT SEVERAL MINUTES SHAMPOO.

AMAZING RECIPE!!!!!!!!!!!!!!



Fat-free, Oil-free, Egg-free Mayonnaise

375 g fat free Bulgarian/Natural Yoghurt*
1 tablespoon mustard
1 tablespoon brown vinegar
1 teaspoon mixed dried herbs
Salt and pepper to taste
Sugar / sweetener to taste

Whisk everything well together. Keep in fridge for 5 days.

Use as a dipping sauce or just as mayo.

**I found that Greek yoghurt is not 'sour' enough for this mayo, so Bulgarian or just plain yoghurt is best.*



Ginger Orange Mayonnaise

- 1 ½ cups mayonnaise
- 5 tablespoons orange juice
- 5 tablespoons lime/lemon juice
- 2 ½ teaspoons orange zest (grated)
- 4 teaspoons grated ginger root
- ground white pepper to taste

In a bowl, toss all ingredients together. Cover and refrigerate until ready to serve.

Mayo can be flavored with anything ... basil pesto, horseradish, mustard, fresh/dried herbs, fresh basil, sundried tomatoes

Quick and easy.



Mayo bread 1-2-3

3 tablespoons mayonnaise
1 cup self-rising flour
1/2 cup milk
Fresh herbs

Preheat oven to 425.

Mix all ingredients.

Pour into round cake pan or muffin tin.

Bake until golden brown, about 10 minutes.

Mushroom cake

Delightful!!!!



285g can mushrooms in brine, drained
1 big onion
2 x-large eggs
2 level tablespoons Greek yoghurt
2 level tablespoons mayonnaise.
2 heaped tablespoons all purpose/cake flour.
1 level teaspoon baking powder
1 level teaspoon salt
2 teaspoons mixed dried herbs
Little bit oil/butter or mixture of both

Preheat oven to 180 oC.

In mixing bowl, mix very well eggs, sour cream, mayonnaise, flour, baking powder and salt.

In a pan on medium-high heat, fry in oil/butter the mushrooms and onion till golden brown. Let this cool for a few minutes and combine with the flour-yoghurt-mayo mixture.

Mix everything together thoroughly, put in a greased baking pan and bake for about 55 min or until a test pin comes out clean.

Serve with salad, vegetables and/or starch.

Hot spinach cheesecake



- 60 g butter
- 250 ml crushed savory biscuits
- 100 g fresh spinach, washed, chopped
- 1 onion, chopped
- 1 red bell pepper, cubed (optional)
- 1 celery rib, sliced (optional)
- 250 g smooth cottage cheese
- 125 g Feta cheese, cubed
- 200 ml mayonnaise
- 4 x-large eggs, lightly beaten
- Parmesan cheese / cheddar cheese, grated

Preheat oven to 180 oC. Melt butter, add biscuit crumbs and mix well. Press into a loose bottom cake tin, or press in a pie dish. Chill in fridge.

Boil spinach until tender, drain well. Fry the onion, red bell pepper & celery rib. Combine the cottage cheese & feta lightly. Mix in the mayonnaise. Beat the eggs, beat in the cheese mixture till smooth.

Mix the spinach, onion, red bell pepper, celery, cheese mixture with mayonnaise & eggs together till mixed. Pour onto the biscuit crust.

Top with Parmesan cheese / Cheddar cheese and bake for 50-60 minutes until golden brown and set in the centre.

Recipe: www.nestle.co.za

What a great dish!
Looooooved it!!!

Serve with fresh salad or crusty bread.

Meatballs with mayonnaise

- 500g ostrich mince (or other mince)
- ¼ cup tomato sauce/ketchup
- ½ cup mayonnaise
- 2 strips bacon, cubed (optional)
- 1 x-large egg
- Spices to taste
- 2 teaspoons Worcestershire sauce

Mix well, make balls and bake at 180oC for 30 minutes, or till centre is cooked.

The meatballs are very moist and a bit flat, so you can add some breadcrumbs to bind them more and give them a 'ball-like' form.



Juicy and Yummy!

A healthy version of an old favourite!!!



Mac and cheese with mayo

- 2 cups dried macaroni, cooked according to directions
- 3 teaspoons mixed spices
- 1 cup mayonnaise
- ½ cup Greek yogurt
- 1 ½ cup mature cheddar cheese, grated
- Salt and pepper to taste

Preheat oven to 180 oC degrees.

In a large bowl, mix together the cooked macaroni, mayonnaise, yogurt and 1 cup of cheese and season with salt and pepper to taste. Spread the mixture evenly in a greased 2-quart baking dish.

Top with the rest of the cheese, bake for 25 minutes or till done.

You can double the quantities. You can also add cooked ham/bacon/chicken, etc.

I adooooore chicken – in all forms! And this is something different.



Chicken, Mayonnaise (M, TNT)

8 pieces of chicken
½ -3/4 cup mayonnaise
paprika, pepper, crushed garlic, cinnamon and
ginger (about 1/2 teaspoon each)
bread crumbs mixed with sesame seeds,
parmesan cheese

Mix the mayonnaise with all the spices. Brush each piece of chicken with the mayo and then roll in the bread crumbs with sesame seeds.

Place in a single layer in a baking dish. Bake for 1 hour at moderate heat or till cooked through.



Citrusy and
perfect with
coffee or tea!

Winners Circle Citrus Cake

2 cups all-purpose flour
1 tablespoon baking powder
¼ teaspoon baking soda
3 x-large eggs
1 ½ cups brown sugar
1 cup mayonnaise
¼ cup Greek yoghurt
3-4 tablespoons grated lemon peel
1 teaspoon vanilla extract
2-3 tablespoons grated ginger

Preheat oven to 180 oC. Spray Bundt pan/cake pan/bread pan with nonstick cooking spray; set aside.

In medium bowl with wire whisk - combine flour, baking powder and baking soda; set aside.
In large bowl - with electric mixer on medium speed, beat eggs with sugar until light and fluffy.

Add in mayonnaise, yoghurt, lemon peel and vanilla and beat well. On low speed, beat in flour mixture just until blended. Spoon batter into prepared pan. Bake 35 minutes or until toothpick inserted in centre comes out clean. On wire rack, cool 15 minutes; remove from pan and cool completely.

Frosting: Mix Greek yoghurt with marmalade and spoon over cake. Deeelicious!!!

Sprinkle, if desired, with confectioners sugar and serve with fresh fruit.

These cookies had a lovely citrus taste – whether from the shop-bought mayo or the lavender ... really yummy!



Mayonnaise cookies

1 cup brown sugar
2 cups all purpose flour
1 cup mayonnaise
1 teaspoon vanilla essence
Pinch of salt
Bit of dried lavender flowers (optional)
1 teaspoon Pimento Allspice (optional)
Extra brown sugar to sprinkle on top

Preheat oven to 175 oC.

Mix together sugar, flour and salt. Add mayo and vanilla essence. Mix together very well (it will be crumbly). Add the rest of ingredients.

With your hand, 'squish' the mixture together to form small balls. Place balls on baking sheet, press down each ball with a fork and sprinkle sugar on top. Bake for 12 minutes or till its nicely golden brown. Remove from oven, let it stand for 10 minutes on baking sheet and put on cooling rack.

Mayonnaise cookies



I was going to make these cookies without any oil and eggs – so I used the 'oil free, eggs free mayonnaise' recipe (1st recipe of this issue) – it came out divine!!!

- 1 cup brown sugar
- 2 cups all purpose flour
- 1 teaspoon baking soda / 2 teaspoons baking powder
- 1 cup mayonnaise (*1st recipe of this issue!*)**
- 1 teaspoon vanilla essence
- Pinch of salt
- 3 tablespoons aniseeds
- Extra brown sugar to sprinkle on top

Preheat oven to 175 oC. Mix together sugar, flour, baking soda/baking powder and salt. Add mayo and vanilla essence. Mix together very well (it will be crumbly). Add the rest of your ingredients. With your hand, 'squish' the mixture together to form small balls.

Place balls on baking sheet, press down each ball with a fork and sprinkle sugar on top. Bake for 12 minutes or till its nicely golden brown. Remove from oven, let it stand for 10 minutes on baking sheet and put on cooling rack.

***When you make the mayonnaise for the cookies, leave out the pepper and herbs.*