

Pub quiz

1. What New York City location is commonly referred to as the Crossroads of the World?
2. What strait links the Mediterranean Sea with the Atlantic Ocean?
3. What four former US presidents are depicted on Mount Rushmore?
4. Which US city's Elvis Wedding Chapel is promoted with the slogan: The best wedding with the best value?
5. What is the official sport of Alaska?
6. Which Asian city hosted the 1988 Summer Olympic Games?
7. What worrying trend has seen a spike in the number of tourist deaths caused by falling off famous landmarks around the world?
8. What nickname did the Channel Tunnel have before it was opened in 1994?
9. What does the African nation of Djibouti have on only 26 days of the year?
10. What does John Steinbeck refer to as the "Mother Road" in his book *The Grapes of Wrath*?

Where in the world?



DESPITE its appearance, this little house isn't actually located in an earthquake-prone city. Can

you tell us where you can find this ground-bound home? Check tomorrow for the answer.

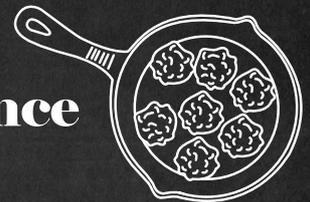
ANSWERS 31 MAR

Pub quiz: 1 Peru, 2 Mount Kosciuszko, 3 The Forbidden City, 4 Eight, 5 Sicily, 6 October, 7 The Hanging Gardens of Babylon, 8 Hong Kong, 9 The Singapore Sling, 10 Finnish Lapland, 11 Sydney (Sid + knee)

Whose flag is this: Algeria

Unscramble: aerie, arete, aver, avert, eater, ever, evert, irate, rate, rave, rete, review, rite, rive, rivet, tare, tear, tier, tire, tree, veer, viewer, waiter, waiver, ware, wart, water, WATERVIEW, waver, wavier, wear, weaver, weir, were, wert, wire, writ, write

Travel the world with mince and meatballs



THANKS everyone for all the meatball recipes – I look forward to sharing them over the coming weeks. Keep sending your recipes in to meatballs@traveldaily.com.au. Also if you can send a photo of the cooked dish. We will publish the recipes on Monday from next week – Meatball Monday.

But to kick things off I thought I would share the recipe that has always been a

big hit with our family. Recipe is courtesy of the *Australian Women's Weekly – Casseroles* cookbook published in the dark ages (pre-*Taste, Gourmet Traveller* and so on) in 1995! I have of course taken liberties and adjusted the recipe over the years. This recipe is also easy to adjust quantities to feed a crowd.

xx Jenny

Jenny Piper
Owner,
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Meatballs and Risoni in Tomato Sauce

Serves 4-6

INGREDIENTS

- 750g minced beef
- 1 clove garlic, crushed
- 1/3 cup chopped fresh parsley
- 2 green shallots, chopped (*Note 1*)
- 1 cup (70g) stale breadcrumbs
- 1 egg, lightly beaten
- Oil for shallow frying
- 425g can tomatoes
- 300g can Tomato Supreme (*Note 2*)
- 1 ½ cups (375ml) beef stock
- ½ cup (110g) risoni pasta

METHOD

Combine beef, garlic, parsley, shallots, breadcrumbs and egg in bowl; mix well.

Shape ¼ cup of mixture into balls (*Note 3*), shallow fry in hot oil until browned; drain on absorbent paper.

Combine meatballs, undrained crushed tomatoes, Tomato Supreme and stock in ovenproof dish (3L or 12 cup capacity).

Bake covered in moderate oven 45 minutes.

Stir in risoni, bake covered, 20 mins or until risoni is tender.

Serve topped with parmesan cheese and enjoy!

Note 1: If I don't have shallots I'll just leave them out.

Note 2: Tomato Supreme – is a tin with thick tomato puree, capsicum and onion. It's not always easy to find and not necessary. I usually substitute with either an extra tin of tomatoes or some red wine, tomato paste (few tablespoons) and a bit of extra stock. I also add some fresh or dried herbs such as basil, oregano or mixed herbs, whatever is on hand.

Note 3: I make the meatballs more bite size, makes it go a bit further.