

# **Salami Bolognaise (Liz Stephenson)**

**Serves 4 people**

## **Ingredients**

- 20 g chopped garlic
- 200 g chopped salami
- 100 g dehydrated mixed vegetables
- 400 g dried spaghetti
- 2 packets 'Maggi' bolognaise Cook in the Pot mix
- 150g tomato paste ( 1 packet)
- 30 ml cooking oil (or 30 g butter or margarine)
- 2.5 litres (12 c) cold water
- Parmesan cheese to sprinkle on once served

## **Method**

### **Before the tramp**

1. Put the tomato paste in a snap lock bag for travel.

### **On the tramp**

1. Soak the dehydrated vegetables in 2 cups (500 ml) of water in a spare bowl.
2. Chop then gently fry the garlic and salami in a billy until the garlic is translucent.
3. Add 10 cups of cold water and bring to the boil.
4. Add the spaghetti and bring back to a boil.
5. Simmer for about 8 minutes, and then add the soaked vegetables and water
6. Bring back to boil and simmer a further 3 minutes.
7. Check spaghetti and vegetables are soft, add the bolognaise sauce mix, tomato paste and stir well.
8. Bring back to boil and simmer while stirring for 1 min. sprinkle with cheese and serve.

## **Variations**

- Substitute 400g risoni instead of spaghetti
- Replace the bolognaise sauce and tomato paste with other sauce mixes, e.g stroganoff

## **Chef's Notes**

- A tasty, simple, quick cooking , relatively cheap meal
- Dutch flavour salami is nice. If the salami is left wrapped, it should last a reasonable time.

<b>Number of people</b>	<b>Two</b>	<b>Four</b>	<b>Six</b>	<b>Eight</b>	<b>Ten</b>
Garlic	10g	20g	30g	40g	50g
Salami	100g	200g	300g	400g	500g
Mixed veges	50g	100g	150g	200g	250g
Dried spaghetti	200g	400g	600g	800g	1000g
Bolognaise sauce	1 packet	2 packets	3 packets	4 packets	5 packets
Tomato paste	150g	300g	450g	600g	750g
Cooking oil	15ml	30ml	45ml	60ml	75ml
Water	6 cups (1.25L)	12 cups (2.5L)	18 cups (3.75L)	24 cups (5 L)	30 cups (6.25L)
Parmesan cheese	20g	40g	60g	80g	100g