## **Sweet and Sour Nuts** (adapted from "Recipes for the Outdoors", TTC, 1994)

## Serves 4

## **Ingredients**

- 2 packets sweet and sour sauce mix
- 130g roasted mixed nuts
- 130 g dried pineapple
- 130g dried peas
- 400g rice

## Method

- 1. Soak pineapple and peas separately in one cup of water.
- 2. Boil enough water to cook the rice. Add the rice and cook 12-13 minutes
- 3. Add the peas five minutes before the rice has finished cooking
- 4. Make up the sauce mix according to the instructions on the packet in another billy, and cook for a few minutes
- 5. Add the nuts and pineapple mix to the sauce mix. Heat through and serve over rice and peas.

Number of people	Two	Four	Six	Eight	Ten
Sauce mix	1 packet	2 packets	2 packets	3 packets	3 packets
Mixed nuts	65g	130g	200g	260g	325g
Dried pineapple	65g	130g	200g	260g	325g
Dried peas	65g	130 g	200g	260g	325g
Rice	200g	400g	600g	800g	1000g