

SMOKED CHICKEN AND BROCCOLI BAKE



Serves 6

A hearty supper for a cold winter's night

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| 470ml chicken stock | 500g penne pasta —cooked al dente |
| Sea Salt & Black Pepper | 6 Slices <i>Smoked Bacon</i> —fried & chopped |
| Grated nutmeg | 3 x 170g <i>Smoked Chicken Breasts</i> —sliced |
| 300ml crème fraiche | 40g <i>Smoked Cheddar</i> —grated |
| 300ml double cream | 500g fresh broccoli florets |

Preheat the oven to 200°C. Generously grease a 9x13 baking dish. Place the broccoli in boiling water for 1 minute until it turns bright green and then run under cold water. Combine the broccoli, pasta, smoked chicken and smoked bacon in the baking dish. Bring the double cream to a simmer and add the crème fraiche and stock, season with salt, pepper and nutmeg to taste & pour it over the contents of the baking dish. Bake uncovered for about 30 minutes. When piping hot and bubbling, top with the cheese and bake for a further 5 minutes, or just long enough to melt the cheese.

SMOKEY JO'S WINTER WARMERS

SMOKED DUCK NOODLE SOUP



Serves 4

A light, warming winter lunch

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| 1 tablespoon groundnut oil | 1 star anise |
| 3 garlic cloves -crushed | 1 tbsp of tice wine or dry sherry |
| 2.5cm piece of ginger -peeled and sliced thinly | 2 tbsp soy sauce |
| 125g shitake mushrooms - sliced (optional) | 200g noodles—cooked |
| 2 red chillies -de-seeded and sliced thinly | 2 large heads bok choi |
| 2l chicken stock | 4 spring onions - sliced diagonally |
| | 2x 170g <i>Smoked Duck Breast</i> - sliced thinly |

Heat the oil in a deep saucepan and add the garlic, ginger and chilli. Heat this on a gentle heat for a minute. Then add the mushrooms and stir-fry for 2 minutes before adding the wine and soy sauce. Next pour over the stock, add the star anise and bring to the boil. Let it simmer like this for a few minutes. Then add the green of your choice and leave to cook for 2 minutes. Finally, add the noodles, spring onions and Smoked Duck slices.

This is also absolutely delicious with sliced Smoked Chicken Breast.

HADDOCK & COCKLE CHOWDER RECIPE



Serves 4—6

One pot cooking at it's most delicious

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| 500g <i>Smoked Haddock</i> —skinned and chopped | Zest of 1 lemon |
| 100g <i>Smoked Streaky Bacon</i> —derinded and chopped | 1 tin of sweetcorn |
| 1 small onion—chopped | 2 120g tins of cockles |
| 1 clove garlic—chopped | 500ml milk |
| 30g butter | 500ml double cream |
| 300g potatoes—peeled and cubed | 1 bay leaf |
| | Salt and pepper—to taste |
| | 2 tablespoons fresh parsley—chopped |

Gently fry the bacon, onion & garlic together in a heavy bottom saucepan until softened. Add the cockles and sweetcorn (juice & all), potatoes, bay leaf and lemon zest. Pour in the cream and milk & simmer for about half an hour until the potatoes are tender and the soup is rich and creamy. Lightly crush the potatoes to thicken the consistency. Add the smoked haddock and simmer for five minutes until the fish is opaque. Stir in the parsley and serve immediately with fresh, crusty bread. You could substitute the Smoked Haddock for flaked Oak Salmon Roasted Salmon or chopped Smoked Salmon Trims

SMOKED DRAGON SAUSAGE CASSOULET RECIPE



Serves 4—6

A real Winter Warmer

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| 500g <i>Smoked Welsh Dragon Sausages</i> - sliced diagonally | 1l chicken stock |
| 150g <i>Chorizo</i> - cut into chunks | Chilli - chopped (optional) |
| 1 clove garlic - chopped | 1 small glass white wine |
| 4 slices <i>Streaky Bacon</i> - chopped | 1 tin chopped tomatoes /passata |
| 1 bay leaf | 1 tin flageolet, butter or chilli beans &/or cupful of cooked green lentils |
| 1 red onion - coarsely chopped | Selection chopped fresh herbs |
| 1 green pepper - thickly sliced | Cherry tomatoes - halved & roasted in oil |
| 1 red pepper - thickly sliced | |

Fry onion, garlic, chilli & bacon and sausage in a little olive oil. When onions are soft, and bacon and sausages are beginning to colour, add peppers and chorizo when sizzling add the stock, wine, tomatoes bay leaf and most of chopped herbs. Season and simmer for 20 - 30 minutes. Add the beans and/or lentils, garnish with remaining herbs and roasted cherry tomatoes.

Serve piping hot with crusty bread.