



SMOKEY JO'S



FESTIVE FOOD IDEAS

Welcome to Smokey Jo's booklet of fabulous festive recipes and serving suggestions - all of which are delicious, speedy and simple!

Despite our seasonal madness at work we still take huge pleasure in hosting a large family Christmas with an ongoing houseful of parents, cousins, friends and animals alike! Enjoying nothing more than to be at home with the fire lit, an ever open door, with plenty of food, good company and our fabulous views.

We really hope these recipe ideas will help you to entertain with ease using scrumptious, top quality smoked produce, leaving plenty of time to enjoy your guests to the full.

There is no better time to entertain your friends and family than at Christmastide!

HAPPY CHRISTMAS & HAPPY EATING!

CHRISTMAS CANAPÉS & NIBBLES

We tend to have a steady flow of visitors dropping by between Christmas and New Year while the Smokery is closed. Perhaps our friends have got to know that our house is never short of food? It is always handy to be able to conjure up instant party nibbles to enjoy with a glass of something special!



Devils & Angels on horseback – with a Smokey Twist

- ◇ Quality prunes and blanched whole almonds
- ◇ And/or chunks of **Smoked Welsh Dragon Sausage**
- ◇ Wrap in **Smoked Streaky Bacon**
- ◇ Brush with Extra virgin olive oil
- ◇ Roast in a hot oven for 20 minutes

Classic Blinis

- ◇ Warmed Spelt Flour **Blini** Pancakes
- ◇ Sour Cream
- ◇ Slivers of **Smoked Salmon** and / or **Salmon and Lumpfish Caviar**



Our Christmas is all hands on deck! Many of the following canapé ideas were developed by our daughter, Hetta, in her gap year some years ago.

Make your life really easy using any of our **cocktail blinis**, **canapé shells** or **crostini** laden with our favourite combinations. They are extremely forgiving and can be made an hour in advance without getting, “Soggy bottoms!”

Smoked Chicken & Apple

- ◇ Slivers of **Smoked Chicken**
- ◇ **Cider** or **Chilli Crab Apple Jelly**
- ◇ Crème Fraiche
- ◇ Garnish with candied apple peel or toasted pine nuts

Smoked Duck with Berry Jelly

- ◇ Slivers of **Smoked Duck**
- ◇ Mascarpone
- ◇ **Cranberry & Claret** or **Gooseberry Jelly**
- ◇ Garnish with sliced spring onion



Oak Roasted Salmon & Dill Cream

- ◇ Flakes of **Oak Roasted Salmon**
- ◇ **Dill Sauce** mixed with crème fraiche or mayonnaise
- ◇ Garnish with fresh dill and **Sweet Beetroot Chutney**

Smoked Mackerel with Horseradish Cream & Beetroot

- ◇ Flakes of **Smoked Mackerel**
- ◇ **Horseradish** mixed with crème fraiche
- ◇ Garnish with **Sweet Beetroot Chutney**



BREAKFAST & BRUNCH

Kedgeree

Brilliant for a big brunch and traditionally made with poached **Smoked Haddock**, but **Smoked Trout** or **Oak Roasted Salmon** are also delicious and don't require cooking!



- ◇ Add crushed coriander and cumin seeds to a pan with a little rapeseed oil and heat until the seeds begin to pop, add a chopped onion with a teaspoonful of curry powder.
- ◇ Stir in cooked rice and frozen peas leaving on a low heat along with some of the poaching liquor from **Smoked Haddock** if using and lots of butter.
- ◇ To finish fold in smoked fish and quartered hard boiled eggs & chopped parsley and coriander and a squeeze of lemon. Enjoy!

Smoked Salmon & Scrambled Egg

Who can resist a classic, almost instant, totally luxurious breakfast, brunch, lunch or supper?

- ◇ We like to use lightly buttered, fresh brown granary or wholemeal toast and finish with a pinch of black pepper and a sprinkle of fresh herbs; chives and parsley.



STARTERS & SALADS

Create a **delicious festive salad**—with slivers of **Smoked Duck**, **Goose or Chicken Breast** and anything fruity, (seasonal berries, fresh fruit or couli), served on dressed salad leaves.

My favourites

- ◇ **Smoked Duck** with fresh orange segments and roasted walnuts with a balsamic dressing.
- ◇ **Smoked Chicken** with fresh mango, avocado and lime wedges with a classic vinaigrette dressing.
- ◇ Make a Jewell like, ruby salad platter on red Camargue rice with **Smoked Duck or Goose**, roasted red onions, blood orange and red endive leaves, garnished with pomegranate seeds and crispy croutons



FESTIVE FAMILY FEASTS

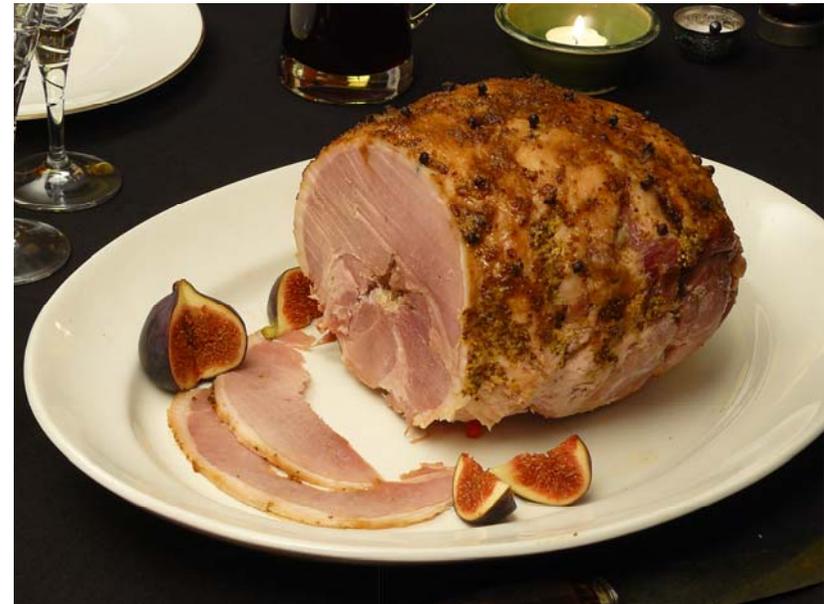
Our award winning **Oak Roasted Salmon** is ready to eat.

A whole side, peppered or plain, makes an impressive centre piece on **Christmas Eve, Boxing Day** or **New Year's Eve** and makes life a doddle. Leaving plenty of time for other preparations and party time!



- ◇ Serve at room temperature with roasted baby potatoes, (No peeling—just olive oil, sea salt, black pepper and bay leaves), beetroot roasted with shallots, fresh dill and garlic cloves and a fresh green salad;
- ◇ Garnish with watercress leaves or pea shoots with red pepper or chilli slivers and lemon or lime wedges; however if you need to feed extra mouths then try garnishing with prawns, ribbons of smoked salmon and quails eggs.

Boxing Day is our first chance for a blast of fresh air and a view of our mountains in day light after weeks of full on Christmas work. Our **Free Range Hams** provide the perfect, easy to prepare party. Baked potatoes go into the oven on low and we return to a veritable feast enjoyed with homemade coleslaw, **mayonnaise** and an array of **chutneys**.



Re-glaze your ham to create a stunning centre piece and fill your kitchen with festive aromas:

- ◇ Simply mix honey, mustard and brown sugar together into a paste and spread over the ham, dot with cloves and caramelize with a cook's blow torch, (The best Tenner you could ever spend!).
- ◇ We love to make frittata, minestrone or a classic leek and ham pie with left overs.

LOVELY LEFTOVERS & WINTER WARMERS!

One of the many great things that Christmas brings is the licence to over indulge in the food department. However hard we try to finish our feasts there are inevitable leftovers—food that should NEVER go to waste. Here are some ideas that turn excess into irresistible meals...also avoiding the need to go shopping!



Smoked Sausage Cassolet

Fry onion, garlic, chilli, **Smoked Bacon** and sliced **Welsh Dragon Sausage** in a little olive oil. When onions are soft and bacon and sausages are beginning to colour, add peppers and chopped **chorizo**. Once sizzling add stock, wine, chopped tomatoes, fresh thyme and a bay leaf and any **leftover ham** or turkey. Season with salt and black pepper. Simmer for 20 – 30 minutes. Check seasoning, add tinned beans and/ or lentils, garnish with extra herbs and roasted cherry tomatoes. Serve piping hot with crusty bread.

Smokey Bubble & Squeak Noodles

- ◇ In a hot wok fry onions, garlic and any of vegetables that have survived Christmas followed by cooked noodles. Finally add **Smoked Duck** and with some **Cranberry Jelly** or **Chilli Jam**. Serve straight away.
- ◇ Naughty but very nice!

Smoked Haddock & Cockle Chowder

Chop and gently fry **Smoked Bacon** with onion and garlic until softened. Add tins of **Cockles** & Sweet Corn (including juice), cubed potatoes, bay leaf and lemon zest. Pour over milk and cream, simmer for about an hour until the potatoes are tender and the soup is rich and creamy. (The cockles will have become stock). Lightly crush the potatoes to thicken the consistency.



Boil diced carrot and celery until al dente. Drain, reserve some for garnish, add to the soup along with chunks of **Smoked Haddock**. Simmer for 5 minutes until the fish is opaque. Garnish with chopped parsley or fennel leaves, reserved carrot & celery, lemon zest and extra cockles if desired. Serve immediately with warm crusty bread.



Smoked Salmon Frittata

- ◇ Preheat the grill. Beat and season eggs. In a heavy pan with heat proof handles, soften an onion in rapeseed oil. Add spinach or broccoli and any left over greens and mange tout or peas. Pour over the egg mix, flake in **Oak Roasted Salmon** and sprinkle with feta, parsley or dill and parmesan. Cook over medium heat until base is set and then place under grill until risen and golden.

... AND THEN THERE'S THE JOY OF PASTA

There is a good reason why pasta is high on everyone's list of favourites and it is because it is so versatile....

This is a super simple recipe which will jazz up any leftovers with the freshness of citrus and herbs

If your guests have cleared out the **Smoked Salmon**, then simply throw in any leftover **Smoked Chicken** or **Duck**, Smoked Fish or **Ham** that may still be lurking in the depths of your fridge!

- ◇ Simply soften crushed garlic & fresh chilli in a little olive oil, add crème fraiche, toss through cooked and drained pasta. Combine with **Oak Roasted Salmon** and lemon juice with seasoning to taste. Finally top with lemon zest & chives.



... and Risotto

- ◇ Use leftover turkey in a delicious risotto, jazzed up with our **Smokey Bacon**, sliced **Welsh Dragon Sausage** and freshly made turkey stock.

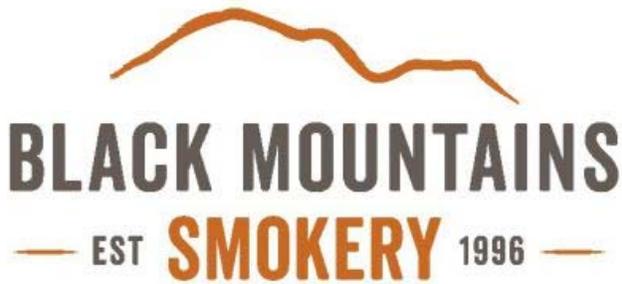
NOT ANOTHER MEAL?!

We tend to produce one, "Party" meal each day - generally late lunch with all ages and stages sitting around the festive table but then suppers often involve what we fondly call, "Pick and Choose!" Simply **Smoked Salmon** or a hearty soup along side all the scrummy Christmas sweet treats and cheese that no one ever has had room to enjoy at the end of a huge festive meal!

Simple "Pick & Choose," Suppers

- ◇ **Smoked Salmon**, buttered brown bread & lemon wedges
- ◇ Soup (Made from turkey stock) or Pasta - see leftovers!
- ◇ **Cold smoked meat platter**
- ◇ **A mostly Welsh cheeseboard with crackers and chutneys**
- ◇ Fruit Bowl - Seasonal Satsumas and Grapes
- ◇ Mince pies & brandy butter
- ◇ Ice cream with warm **Salted Caramel Sauce**
- ◇ **Sweet treats - Fudge and Chocolate**
- ◇ Dried Fruits & Nuts
- ◇ Plenty of fine wine!
- ◇ Something for everyone!
- ◇ Enjoy!





BLACK MOUNTAINS
— EST **SMOKERY** 1996 —

We hope you have as much joy trying and adapting our Christmas inspired Smokey favourites as we have had publishing them. There is nothing more special than sitting around a festive table with fabulous company and good food and we hope these recipe ideas will make life easier and all the more enjoyable.

Ordering is easy online but please know that we are just a phone call away to help you with your ordering or to offer serving advice about the award winning produce that we are so proud of.

www.smoked-foods.co.uk

or call us: 01873 811566

“We make good food even better!”

Jo & Jonathan
Cather