

Salsa Verde

Salsa Verde is the perfect summer accompaniment, adding exceptional flavour to fish, meat, salads or vegetables.

Try it alongside [Oak Roasted Salmon](#) or [Peppered Oak Roasted Salmon](#), served with roasted new potatoes and favourite salads.

Alternatively, toss salad leaves, grated carrots and fresh petit pois with the Salsa Verde and top with flakes of [Oak Roasted Salmon](#) and garnish with a poached egg or quails eggs.

1 large bunch mixed fresh herbs

1 clove garlic, peeled

2 anchovy fillets

1 tablespoon [Dijon mustard](#)

4 tablespoons [Fino Olive Oil](#)

1 tablespoons red wine vinegar

sea salt

freshly ground black pepper



Roughly chop the herb leaves in the centre of a large chopping board. Add the garlic and anchovies and continue chopping and mixing it all together until finely minced.

Transfer into a large bowl and add the mustard, olive oil and red wine vinegar. Mix together and season with salt & pepper.

Or you can use a food processor for all the above!

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SMOKEY JO'S SUMMER SALAD DRESSINGS FOR SMOKED FOODS

Welcome to Smokey Jo's booklet of summer recipes and serving suggestions. Smoked foods are perfect for summer entertaining, especially as part of a salad. Ready to eat, healthy and delicious

The summer months are a quieter time for us, as we prepare for the busy autumn period. We enjoy nothing more than an open door, 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 foods, leaving plenty of time to enjoy your guests to the full.



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Honey & Mustard Dressing

This dressing is perfect with [Oak Smoked Chicken Breasts](#). While you could buy honey and mustard dressing from the supermarket, it is so easy to make your own and you know exactly what is in it. Nothing artificial!

For a refreshing Smoked Chicken salad, top your favourite salad leaves with slivers of ripe avocado, mango and thinly sliced smoked chicken breast & pour over a little dressing.

The dressing will last for up to two weeks in an airtight container—if it's not used before!

Ingredients

- 1 *tblsp* [Dijon mustard](#)
- 1 *tblsp* [raw Welsh honey](#)
- 1 clove *garlic*, *peeled and crushed*
- 1 *tsp* [Balsamic vinegar](#)
- 1 *tblsp* *apple cider vinegar*
- 6 *tblsp* [Extra Virgin Rapeseed Oil](#)
- salt and pepper, to taste*



Add the ingredients into a jar. Screw the lid on tightly and shake vigorously until all of the ingredients have emulsified.

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Raspberry Vinaigrette

Take advantage of the summers seasonal berries. The acidity is wonderful with our award winning [Oak Smoked Duck Breast](#).

Toss baby salad leaves in this fresh, tangy dressing and top with slivers of smoked duck breast, fresh blackberries and toasted pine nuts or Smoked Pumpkin & Sunflower Seeds.

If you don't have time to make your own, this [Raspberry & Wholegrain Mustard Drizzle](#) is the next best thing. It's made by our friend Charlie with rapeseed produced on his farm.

Ingredients

- 165g *raspberries, fresh or thawed if frozen*
- 1 *teaspoon* [raw Welsh honey](#)
- 1 *tablespoon* *apple cider vinegar*
- 3 *tablespoons* [Fino Olive Oil](#)
- 2 *teaspoons* [Dijon mustard](#)
- 1 *large pinch* of *black pepper*



Pass the raspberries through a sieve and retain the juice while discarding the seeds. Add the raspberry juice along with the other ingredients into a jar. Shake vigorously until all of the ingredients have emulsified.

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