

SMOKEY JO'S SERVING SUGGESTIONS



25 Recipes Celebrating 25 Years of
Black Mountains Smokery





The joy of smoked foods is that they are quick to prepare and a scrummy treat for any occasion - lazy lunches, simple suppers and easy entertaining.

‘Recipes’ is a rather grand name for this collection of serving suggestions, but I hope you find them useful and delicious.

Feeding friends and family with fabulous food is one of life’s great luxuries. What better time to share 25 of my favourite recipe ideas to celebrate 25 years in business!

Enjoy!

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SMOKED



SALMON

OAK ROASTED SALMON RUDOLPH POTATO JACKETS

Serves 4



Ingredients

- 4 Large Rudolph potatoes - scrubbed*
- 1 tbsp Fino Olive oil*
- 1 Heaped tsp Halen Môn sea salt*
- 2 Fillets Oak Roasted Salmon - flaked*
- 1 Lemon, zest and juice*
- 3 Spring onions - finely chopped*
- 1 tbsp Fresh dill - chopped*
- 1 Heaped tbsp crème fraîche*
- Freshly ground black pepper*

Heat the oven to 200°C. Lightly coat the potatoes in **Fino Olive oil** and sprinkle with the **Halen Môn sea salt**. Bake until soft for approximately 1¼ - 1½ hours.

Place the remaining ingredients into a bowl, combine and season to taste. Cut the potatoes into halves, scoop out the potato and add it to the **Oak Roasted Salmon** mixture. Once it's gently combined, re-fill the potato shells and serve.

OAK ROASTED SALMON & AVOCADO SALSA

Serves 4 – Great as a starter or light lunch.



Dressing:

3 tbsp **Fino Olive Oil**
Juice of half a lemon or lime
Fresh Herbs

Ingredients

300g **Oak Roasted Salmon**
4 Ripe Tomatoes - chopped
1 Avocado - chopped
Juice of 1/2 a lemon or lime
1 Small red onion or 6 spring onions -
chopped
1 Red chilli (optional) - finely chopped
Fresh basil or coriander - chopped or torn
1 tbsp **Fino Olive Oil**
Halen Môn Sea Salt and pepper
1 tsp **Chilli Jam** (optional)
Balsamic syrup (to garnish)
Baby leaves and whole fresh herbs (to
garnish)

Soak the avocado in half the lemon/lime juice and mix together with all the other ingredients.

Then either arrange the salsa on a plate alongside the **Oak Roasted Salmon** or use a cylindrical mould to give a layered effect.

Top with the baby leaves and drizzle with dressing.

OAK ROASTED SALMON QUICHE

Serves 6



Ingredients

400g *Oak Roasted Salmon* - flaked
into large pieces
500g short crust pastry
4 spring onions - finely chopped
Small bunch of dill - finely chopped
Small bunch of watercress - roughly
chopped
5 eggs
250ml cream
100ml milk
A pinch of grated nutmeg
Seasoning

Preheat oven to 200°C. Make your pastry or use ready-made to line a quiche dish. Leave edges untrimmed and place in fridge. When pastry is firm, line with baking paper and baking beans.

Bake for 15 minutes, then remove the paper and beans and continue cooking for 5 minutes or until golden. While still warm trim excess pastry.

Combine the *Oak Roasted Salmon*, spring onions, dill and watercress. Spoon into pastry base. Mix together the eggs, cream, milk, and nutmeg, season to taste.

Carefully pour over the *Salmon* mixture. Bake for 30-40 minutes.

SIMPLE SMOKED SALMON PASTA

Serves 2 – Lovely as a quick lunch or supper



Ingredients

150g pasta
100ml Crème fraîche
1 Clove garlic - crushed
100g **Smoked Salmon or Oak Roasted Salmon**
1/2 Lemon - juice and zest
Chives to garnish

Mix together the crème fraîche and crushed garlic.

Cook and drain the pasta, then return it to the pan, adding the crème fraîche mix and cook on a low heat for 1 minute. Turn off the heat and combine with the **Smoked Salmon** and lemon juice.

Season with sea salt and black pepper as required and top with the lemon zest and chives.

SMOKED SALMON & LAVERBREAD BLINI

Feeds 6 - 8 as a starter or canapé



Ingredients

100g Self Raising Flour

1 Egg

140ml Milk

120g of Laverbread

Halen Mon Sea Salt to season

220g Traditional Smoked Salmon

Creme Fraiche

120g Cockles – optional

This lovely Welsh recipe comes from a great friend, who has learned to use laverbread in her cooking from her Mother-in-Law. These blinis are absolutely delicious and not at all scary to make or eat. The Carthews are now Laverbread converts!

Whisk up the ingredients for the batter in a mixing bowl and leave to stand for at least 1/2 hour. Cook on a very hot greased frying pan or similar.

Drop on a spoonful of batter and cook till bubbles appear on top of the blini, then flip over and cook the other side. You can produce drop scone sized pancakes or smaller bitesize ones - it's up to you!

Slide off and serve warm or cold with a dollop of Creme Fraiche, a piece of Smoked Salmon, and a twist of black pepper. The blinis are also lovely with a sprinkle of cockles for an added layer of flavour.

HOT SMOKED SALMON & ROCKET PASTA

Serves 1. A delicious, healthy lunch



Ingredients

80g Wholewheat penne pasta
½ tbsp **Fino Olive Oil**
½ Lemon – zested and juiced
1 tbsp Parsley – roughly chopped
90g **Oak Roasted Salmon** – flaked
25g **Smoked Seeds**

Cook the pasta in a medium pan of boiling salted water and drain.

In a large bowl, toss the cooked pasta with the **olive oil**, lemon zest and juice, parsley, **Oak Roasted Salmon**, half the **Smoked Seeds** and some seasoning. Set aside to cool.

Fold through the rocket leaves and scatter over remaining seeds before serving.

OAK ROASTED SALMON SALAD WITH EDIBLE FLOWERS

A gorgeous spring salad



Ingredients

2 Portions *Oak Roasted Salmon* - broken or
flaked into chunks

A selection of baby salad leaves

*A selection of hedgerow and woodland
leaves and flowers: Primroses, Violets, Wild
garlic leaves, baby Dandelion leaves, Wood*

Sorrel (Oxalis) leaves and flowers

Baby asparagus spears - cooked al dente

Quail Eggs – hard boiled & halved

Prawns – cooked and peeled

Any dressing of choice

This spring salad is so simple to create, looks stunning and tastes wonderful!

Place your base of mixed leaves into a bowl, you can use any of your favourites. Add the chunks of oak roasted salmon with the blanched asparagus spears, prawns and quails eggs.

Peeled prawns are easier - if you're lazy like me! However, you can also use whole cooked prawns - if your guests like to get their hands dirty!

Drizzle the salad with a dressing of your choice - maybe a beetroot and thyme balsamic dressing, or just add smoked oil and lemon juice before adding a sprinkle of salt and pepper and finally adding the edible flowers on top.

SMOKED SALMON NIÇOISE RECIPE

Perfect lunch or picnic food



Ingredients

Lemon Vinaigrette

Baby new potatoes, - cooked

Green Beans - cooked

Hardboiled eggs - or quails eggs

Halved cherry tomatoes

Salad leaves - I like little gem

quartered lengthways

Baby asparagus - blanched

Black Olives

Capers - optional

Smoked Salmon - cut into ribbons

*Oak Roasted Salmon - broken into
chunks*

Layer the niçoise ingredients into a large bowl ahead of time - with the dressing at the bottom and the softest ingredients at the top.

Double cling and keep chilled in fridge or cool box for 6-8 hours. Simply toss before serving.

This is also equally delicious with our Smoked Chicken & anchovies instead of our Smoked Salmon!

OAK ROASTED SALMON & SMOKED HADDOCK FISHCAKES

Makes 12 – Perfect as a main or a starter



Ingredients

500g Potatoes
20g Butter
570ml Milk
Halen Môn Sea Salt
250g *Smoked Haddock*
250g *Oak Roasted Salmon*
50g Parsley - finely chopped
75g Plain flour
3 Eggs
300g fine, White breadcrumbs
200ml *Cotswold Gold Rapeseed Oil*

Peel the potatoes and boil in lightly salted water until soft. Drain and mash with the butter and 40ml of milk. Once mashed, keep warm until required.

Place the *Oak Roasted Salmon* and the *Smoked Haddock* into a saucepan, cover with 500ml of the milk and gently bring to the boil. Once boiling, remove from the heat. Leave the *Salmon* and *Smoked Haddock* to cool in the milk to room temperature, then strain off the milk. Flake the fish and add to the warm mashed potato then add the chopped parsley. Shape the mixture into cylinders of approximately 120g each (12 fishcakes).

Prepare 3 bowls for the coating. In the first, add the flour with some *salt* and pepper. In the second, lightly whisk the eggs the remainder of the milk together. Add breadcrumbs to the third bowl. Dip the fishcakes into the flour, then the beaten egg mix and finally into the breadcrumbs - make sure each fishcake is evenly coated.

Place a large pan over a medium-high heat. Add the *rapeseed oil* and once hot, shallow-fry the fishcakes until golden brown all over. Transfer the fishcakes to a plate covered with kitchen paper to remove any excess oil. Serve the hot fishcakes with a dollop of mayonnaise.

SMOKED



DUCK

SMOKED DUCK PANCAKES

Serves 4 – A twist on the takeaway classic



Ingredients

400ml milk
125g buckwheat flour
40g gram flour
1 tbsp cornflour
Pinch of *Halen Môn Sea Salt*
400g *Smoked Duck Breasts* – sliced thinly
½ tsp Chinese five-spice powder
2 tbsp light sesame oil
½ tsp freshly ground black pepper
1 bunch of spring onions – finely sliced
½ cucumber – sliced into thin batons
Raspberry sirop
Balsamic Glaze

Whisk together the milk, flour, *salt* and 65ml/2¼fl oz water in a large bowl. Leave the mixture to rest for at least 1 hour.

Heat a 20-25cm/8-10in non-stick frying pan over a medium heat until hot. Brush lightly with oil and pour in a little of the batter, swirling it around so that it forms a thin layer on the bottom of the pan. If the batter isn't thin enough you can add a little more liquid to the mixture.

When the top of the pancake is dry (about 1 minute) flip the pancake and cook the other side for a further minute, the pancakes should colour just slightly. Repeat with the remaining batter. You can keep the cooked pancakes warm by wrapping in foil and placing in a low temperature oven.

Toss the *duck* slices in the five-spice and *pepper*. Gently heat the sesame oil in a frying pan or a wok and add the *duck*. Stir-fry for a couple of minutes until heated through.

Place the spring onions and cucumber onto the pancake with the Duck and a drizzle of the mixed raspberry sirop and balsamic glaze, roll up and enjoy!

SMOKED DUCK AND POMEGRANATE SALAD

Serves 4 as a starter or 2 as a light lunch



Ingredients

- 1 *Smoked Duck Breast*, sliced
- 10 Ripe strawberries, hulled & sliced
- 50-100g Walnut halves
- 1 Bag of salad leaves
- 50-100g Pomegranate seeds
- 1 tbsp *Raspberry Sirop*
- 1tbsp *Extra Virgin Olive Oil*
- 1tbsp *Balsamic Vinegar* (optional)

Whisk the *Oil* and *Sirop* together to make the dressing - if you feel the dressing is too sweet, add a table spoon of *Balsamic Vinegar*.

Arrange the salad leaves on the plates or a serving platter and top with the *Smoked Duck*, walnuts, pomegranate seeds and strawberries.

Drizzle over the dressing and enjoy.

SMOKED DUCK WITH WILD RICE RECIPE

Serves 6 as a starter or light lunch

For the citrus dressing

3 tbsp **Olive Oil**
1 tbsp White Wine Vinegar
1tbsp **Balsamic Vinegar**
4tbsp Fresh Orange Juice
Halen Mon Sea Salt and
Black Pepper



Ingredients

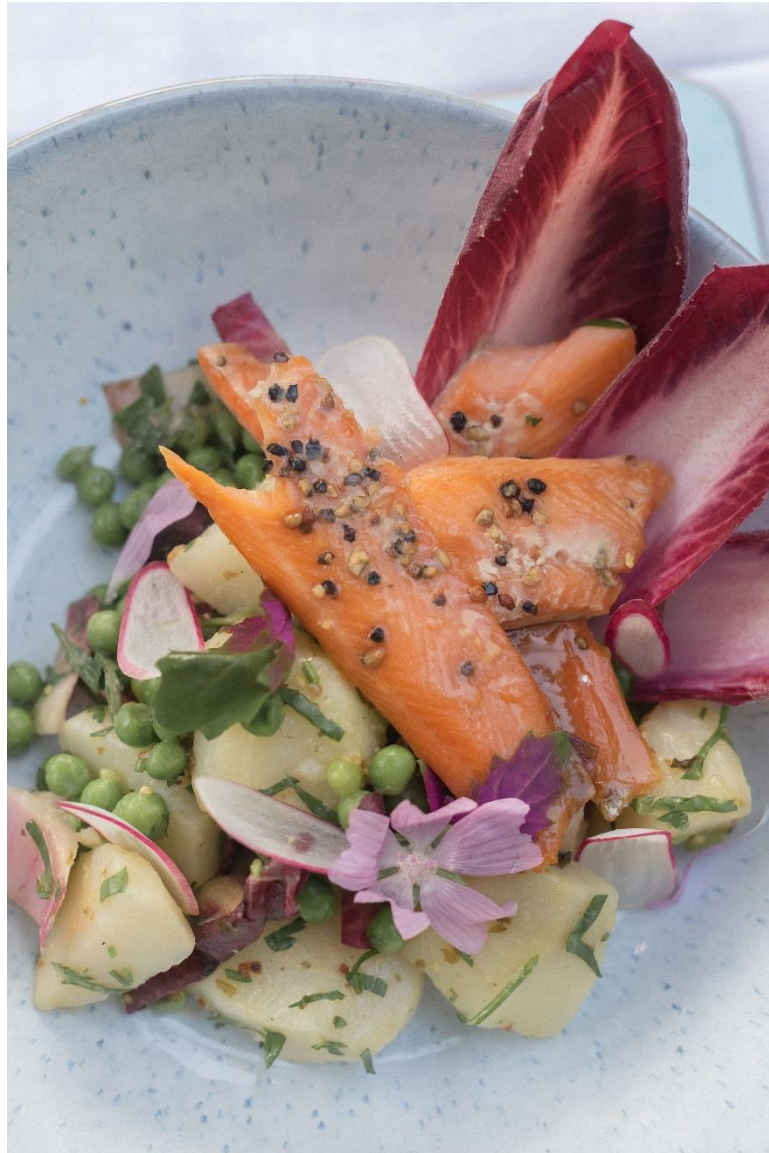
250g Rice (I like to use a mixture of Wild and Red Camargue rice) – cook & cool
2 Red Onions – peel and cut into wedges
Olive Oil
Halen Mon Sea Salt and Pepper
1 **Smoked Duck Breast**
2 Fresh Oranges (blood oranges are the best if in season) – peel, de-pith & segmented or slice
2 Red Belgian Endives – sliced
Fresh Pomegranate Seeds
150g Kale

Drizzle the onion wedges with **Olive Oil** and lightly roast or grill, season with **Halen Môn Sea Salt** and freshly ground black pepper and leave to cool. Remove the skin from the **Smoked Duck Breast**. Score the skin, lightly season, and pop under the grill until crispy and then leave to cool.

Slice the **Smoked Duck Breast** very thinly and mix all the dressing ingredients together in a jug.

Finally compile the salad ingredients on a large platter or on individual bowls and drizzle over the dressing before serving.

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TROUT

SMOKED TROUT & TOMATO COCOTTES

Serves 6 - A delicious hot starter



Ingredients

*2 **Smoked Trout Fillets** - flaked
1 tbsp Fresh Parsley - finely
chopped
4 tbsp Breadcrumbs
4 tbsp Grated Parmesan Cheese
6 tbsp Double Cream
3 Medium Tomatoes -peeled,
seeded and chopped
Freshly Ground Black Pepper*

Preheat the oven to 200C. Divide the **Smoked Trout** flesh between the six cocotte dishes, and season with freshly ground black pepper.

Spoon 1 tbsp cream over each, cover with a layer of tomato, a sprinkle of parsley and seasoning.

Top with a mixture of breadcrumbs and parmesan and place in the hot oven for 10 minutes until heated through and turning golden.

Serve with chunks of crusty bread.

SMOKED TROUT POTATO SALAD WITH LEMON AIOLI

Serves 4 – 6. Perfect for a Summer Lunch or to take on a picnic



Ingredients

600g New potatoes
2 tbsp **Fino Extra Virgin Olive or Rapeseed Oil**
2 Egg yolks (at room temperature)
1 tsp Mustard - French or English
2 Lemons - zested
1 Clove garlic - crushed
1tbsp Lemon juice
2 **Smoked Trout fillets** - flaked
1 Bunch chives - chopped
100g Fresh pea shoots or watercress leaves

To make the lemon aioli - whisk the egg yolks, mustard, lemon zest, garlic and seasoning. While whisking slowly drizzle in the **oil** until the sauce thickens. Add the lemon juice and mix again. Taste and adjust seasoning. Refrigerate until ready to serve.

Boil the potatoes until tender and drain well. Cut larger potatoes in half, season with **salt** and pepper and some **oil** and leave to cool. Gently mix the potatoes, pea shoots, chives and **Smoked Trout**, spoon over the aioli or serve it on the side.

If you're short of time you can add lemon juice, zest and garlic to shop bought **Mayonnaise** instead of making the aioli.

This recipe is also delicious with any other smoked fish like **Smoked Mackerel** or **Oak Roasted Salmon**

SMOKED TROUT PÂTÉ OR DIP

Serves 6



Ingredients

*2 Peppered (or plain) Smoked Trout
Fillets approx. 160g or Smoked
Salmon Trims approx. 100g
1 Tub Cream Cheese
1 Lemon
Single Cream – optional
Black Pepper*

Blend together the **Smoked Trout Fillets** and the cream cheese. Add lemon juice and freshly ground black pepper to taste. Leave the texture firm for pâté; for a dip loosen the mixture by adding single cream. Garnish with a sprinkle of paprika or chopped parsley. Serve as a dip with freshly prepared crudité and bread sticks, or as pâté with wholemeal bread or toast and butter.

The **Smoked Trout** produces a very delicate flavour. Substitute with our **Smoked Salmon Trims** for a more robust pâté or with **Smoked Mackerel** or poached **Smoked Haddock** flakes and a little softened butter for fulsome flavour.

This recipe is also delicious spooned into our **Canape Shells** or spread over **Crostini** or **Blinis** with a sprinkle of **Caviar** to garnish.

SMOKED



CHICKEN

CREAMY SMOKED CHICKEN PASTA

Serves 4 – Delicious comfort food for a family night



Ingredients

- 2 *smoked chicken breasts*, cut into pieces
- 3 Garlic cloves, crushed
- 300ml Crème Fraîche
- 1 tsp Dried Tarragon
- 500g Pasta
- 1 Lemon, juiced

Place the *smoked chicken* pieces in a large pan. Add the garlic, crème fraîche and tarragon and cook gently over a low heat for 8 -10 minutes until heated through. Season to taste with *Halen Môn sea salt* and a twist of black pepper.

While the sauce is simmering, cook the pasta in salted water. Drain the pasta and add it to the sauce with a tiny bit of its cooking water to loosen the sauce if necessary.

SMOKED CHICKEN WITH FIGS, GOATS CHEESE & WALNUTS

This simple recipe serves 6 as a light lunch or 8 as a starter



Ingredients

- 3 - 4 *Smoked Chicken Breasts*
- 6 Fresh Figs
- Walnut halves – optional
- Welsh Goat's Cheese* – crumbled
- 18 – 20 Charlotte potatoes
- 2 Red Onions – peel and cut into wedges
- Olive Oil & Seasoning
- BMS Apple Cider Jelly*
- Green salad – peppery rocket and watercress is perfect

Drizzle the onion wedges and potatoes with olive oil and roast until tender. Season with sea salt and freshly ground black pepper and add the figs for 10 more minutes.

Meanwhile thinly slice the *Smoked Chicken Breasts* and quarter the figs.

Arrange the roasted vegetables, chicken and figs on a large platter so that everyone can help themselves or arrange into individual bowls. Serve the *Cider Jelly* on the side with the dressed green salad.

If you are short of time, serve simply with fresh granary bread instead of potatoes.

SMOKED CHICKEN SALAD WITH SPRING FLOWERS

Serves 4 - 6 as a starter



Ingredients

2 Smoked Chicken Breasts

(Or 2 Portions Oak Roasted Salmon)

A Selection of baby salad leaves

A selection of hedgerow and woodland leaves and flowers: Primroses, Violets,

Wild garlic leaves (& flowers in early summer), new baby Dandelion leaves,

Wood Sorrel (Oxalis) leaves and flowers

Baby asparagus spears - cooked al dente

Fresh garden Chives

Honey & Dijon Mustard Vinaigrette

It really is just as simple as it looks! Arrange the seasonal leaves and asparagus around slices of **Smoked Chicken Breast** and decorate with the flowers and chives. Drizzle over the dressing and serve.

SMOKED CHICKEN, AVOCADO & MANGO SALAD

Serves 4 – Delicious Summer salad



Ingredients

- 1 Ripe mango, sliced*
- 1 Firm avocado, sliced*
- 4 Handfuls of mesclun leaves*
- 1 lime*
- 1 small handful of fennel*
- 2 **Smoked Chicken Breasts**, sliced*
- 1tbsp **Fino Olive oil***
- 1tb **Balsamic Vinegar***
- Twist of black pepper*
- Pinch of **Salt***

Whisk the Fino olive oil, balsamic vinegar and salt and pepper together to make the dressing.

Add the mango, mesclun, fennel and Smoked Chicken to a big bowl.

Pour the dressing over the salad and toss to ensure all the leaves are covered. Garnish with slices of lime.

CHICKEN GOATS CHEESE SPICED CITRUS CANAPES

The most delicious nibbles



Ingredients

Welsh Goat's Cheese - Crumbled
BMS Spiced Citrus or Apple Cider Jelly
1 Smoked Chicken Breasts, thinly sliced
Canape shells
Twist of black pepper
Pinch of Salt
Coriander – or any other herb of choice

Lay out as many canape shells as needed. Add the crumbled **Welsh Goat's Cheese** to the shells and a dollop of the **spiced citrus jelly**. Tear the slices of **Smoked Chicken Breasts** into bite size pieces and place on top, add a twist of black pepper and pinch of **Salt** and finally garnish with coriander leaves!

Yes – it's really that simple!

You can also substitute the Smoked Chicken and BMS Jelly for any other of our fabulous pairings! Why not try our **Smoked Duck with the Hedgerow and Port Jelly** or our Oak Roasted Salmon with the Dill cream and Sweet Beetroot Chutney?

SMOKED



HADDOCK

SMOKED HADDOCK & CELERIAC BAKE

Serves 2 – Add a small salad for a lovely dinner



Ingredients

- 1 tbsp *Fino Olive oil*
- 1 Small onion - sliced
- 1 Rosemary sprig - leaves picked and chopped
- 2 *Smoked Haddock* fillets
- 200ml Milk
- 1 Dried bay leaf
- Pinch nutmeg
- 1 Garlic clove – halved
- 250g Celeriac or potato – finely sliced
- 75ml Double cream

Preheat the oven to 150°C. Heat the *olive oil* in a large pan, then cook the onion and rosemary with a pinch of salt until softened.

Put the *Smoked Haddock*, skin side down in the pan with the milk, bay leaf and nutmeg. Gently bring to the boil, reduce the heat and simmer for 4 minutes.

Transfer the *Haddock* onto a plate, reserving 75ml of poaching liquid. Flake the fish and discard the skin.

Rub a small baking dish with the garlic. Add a layer of the celeriac, followed by a layer of fish and onion mixture; season with black pepper. Repeat until the ingredients are used up, finishing with a layer of celeriac.

In a jug combine the reserved poaching liquid and cream. Pour over the celeriac and scatter with cheese. Cover with foil and bake for 20 minutes.

Remove the foil and increase the heat to 180°C. Bake until golden.

SMOKED HADDOCK & COCKLE CHOWDER

Serves 4 – 6. Perfect Lunch or Supper



Food that's good for the
soul!

Ingredients

500g *Smoked Haddock* - skinned & cubed
100g *Smoked Streaky Bacon*
1 Small onion - chopped
1 Cloves garlic – chopped
30g Butter
300g Potatoes - cubed
Zest of a lemon
1 Tin sweet corn
2 x 120g Tins *Cockles*
500ml Milk
500ml Double cream
1 Bay leaf
1 Celery stick – sliced
1 Carrot - diced
2 tbsp Fresh parsley or fennel leaves

Chop and gently fry the *Smoked Bacon* with the onion and garlic in a heavy bottomed saucepan until softened. Add the *Cockles* and sweet corn (including juice), potatoes, bay leaf and half of the lemon zest. Pour in the milk and cream, and 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 the carrot and celery until al dente. Drain, reserve a little for garnish and add to the soup along with chunks of *Smoked Haddock*. Simmer for a further 5 minutes until the fish is opaque.

Garnish with chopped parsley or fennel leaves and the reserved carrot, celery, lemon zest and extra *cockles* if desired. Serve with warm crusty bread.

SMOKED



SAUSAGE

SMOKED WELSH DRAGON SAUSAGE CASSOULET RECIPE

Feeds 4 – 6. A fabulously simple winter warmer



Ingredients

- 500g *Smoked Welsh Dragon Sausages* - sliced diagonally
- 150g *Chorizo* – sliced or cut into chunks
- 4 slices *Dry-cured Streaky Bacon* – chopped
- 1 clove garlic – chopped
- 1 red onion – coarsely chopped
- 1 red pepper – thickly sliced
- 1 green pepper – thickly sliced
- chilli – chopped (optional)
- 1l chicken stock
- 1 tin chopped tomatoes / passata
- 1 small glass white wine
- 1 tin flageolet, butter or chilli beans &/or cupful of cooked green lentils
- Cherry Tomatoes - halved & oven roasted in olive oil
- Fino Olive Oil*
- Thyme & chives - chopped
- bay leaf

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 with salt and black pepper.

Simmer for 20 – 30 minutes. Check seasoning, add the beans and/ or lentils, garnish with remaining herbs and roasted cherry tomatoes.

Serve piping hot with crusty bread.

SMOKED WELSH DRAGON SAUSAGE SALAD WITH BROAD BEANS & BACON

Serves 4



Ingredients

12 - 20 New Potatoes
200g *Smoked Welsh Dragon Sausage* - sliced on the diagonal
250g *Smoked Back Bacon or Smoked Streaky Bacon* -sliced
250g Broad Beans - Fresh or Frozen
2 Spring Onions - sliced
1 tbsp Flat Leaf Parsley - chopped
1 tbsp Fresh Mint - chopped
Extra Virgin Olive Oil
Lemon Juice
Dried Chilli Flakes
Sea Salt

Boil the new potatoes in salted water with a sprig mint until tender but not mushy. Drain and allow them to cool a little so that you can slice them or halve them depending on their size.

Boil the broad beans in unsalted water for just a few minutes until tender. Peel if you love the vibrant colour within their skins but not if you are in a hurry!

Meanwhile, fry the bacon slivers in a little olive oil, followed by the sausage slices until golden & toss in the spring onions and remove from the heat to coat with the juices.

Mix all the warm ingredients together in a salad bowl, add chopped parsley, lemon juice and a drizzle of olive oil. Finish with a pinch of sea salt and a sprinkle of chilli flakes and serve immediately.

CRISPY FRIED SMOKED WELSH DRAGON SAUSAGES

Serves 4 – A quick and easy nibble perfect served with evening drinks



Ingredients

- 3 *Smoked Welsh Dragon Pork Sausages* -
Sliced on diagonal
- 2 tsp *Cotswold Gold Rapeseed Oil*
- 2 tbsp *Greek Style Natural Yoghurt*
- 1 tsp *Dijon Mustard*

Place 1 tablespoon of *Cotswold Gold Rapeseed Oil* in a frying pan to heat. Add the *Smoked Welsh Dragon Pork Sausages* slices and fry for a couple of minutes on each side until golden and crispy. Meanwhile, mix the *Dijon Mustard* and remaining oil with the Greek Style *Natural Yoghurt* and season to taste.

All you need is a handful of cocktail sticks so that your friends and family can help themselves



“Smoked over Welsh Oak.”

Established in 1996, we are a family business based in the heart of the Brecon Beacons. Our Crickhowell smokery delivers the very best artisan smoked fish, meats and cheese, as well as a range of smoked food gifts and luxury hampers.

Our fresh produce, carefully handpicked for its quality, provenance and sustainability, is traditionally cured and gently smoked over Welsh oak for enriched flavour and unique taste.

What makes us different?

We are a real family business - We are not volume producers
Our products are freshly processed by hand using genuine artisan methods
We use only salt and natural ingredients with smouldering oak smoke
We use no artificial flavourings, colourings or preservatives
Beautiful hampers full of carefully selected produce
Nothing pointless in our hampers
We buy the best to produce the best
*We make **good** food even **better**.*

Why smoked foods?

Delicious, luxurious and easy to prepare, smoked foods provide the perfect present, exquisite party food and nibbles as well as practical picnic fayre and lazy lunches.

Look no further for a salad ingredient to enjoy alfresco or a glorious gourmet gift for a host!

We work closely with likeminded artisan producers from Wales and afar, to ensure that our hamper selections & accompaniments are full of integrity & flavour.

Best wishes

Jonathan & Joanna Cather