



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 being 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 Christmas time!

HAPPY CHRISTMAS & HAPPY EATING!

Look no further for magnificent main courses, simple starters, tasty canapes & winter warmers using leftovers!

A SMOKEY CHRISTMAS

All of September through to December and Christmas Eve we are rushed off our feet! So it's mightily important we have a stocked larder and our meals are easy and seamless so the festive spirit can flow. That way there is plenty of time for winter walks in the snow and we can enjoy the spectacular Welsh views.

It's so important to remember to go out and enjoy the great outdoors—even when it's cold. Even just a short walk can really raise your spirits and help to alleviate the stress that Christmas so often brings.



Hopefully you'll agree that these recipes make a healthy and convenient Christmas, without compromising on indulgence. Smoked foods are a true luxurious treat, but with the added bonus of no cooking time, they're the perfect festive feast centrepiece.

SMOKEY JO'S TOP TURKEY TIPS

Everyone has their ideas on how to best cook the turkey, here are some of my top tips and suggestions.

For The turkey

- ♦ Lay lengths of **Smoked Streaky Bacon** on top of the turkey to keep it moist and succulent
- ♦ Stuff the turkey with chopped **Smoked Welsh Dragon Sausage** mixed with chestnut puree and sage & for something more exotic, a stuffing made with rice, apricots, almonds and herbs
- ♦ Use a bodkin or darning needle and string to sew up the turkey to avoid any gaps or sharp edges.
- ♦ If you're feeling like something different ask your butcher if they'll prepare a bird in a bird for you (e.g. Turkey—Goose—Pheasant– Chicken—Partridge – Quail)

The Extras

- ♦ Cook the sprouts and finish with chopped crispy **Smoked Streaky Bacon**, diced roasted chestnuts and fresh parsley
- ♦ Simmer the giblets with star anise, allspice and peppercorns to liven up your gravy and season your bread sauce with butter, cloves & nutmeg.



FESTIVE FAMILY FEASTS

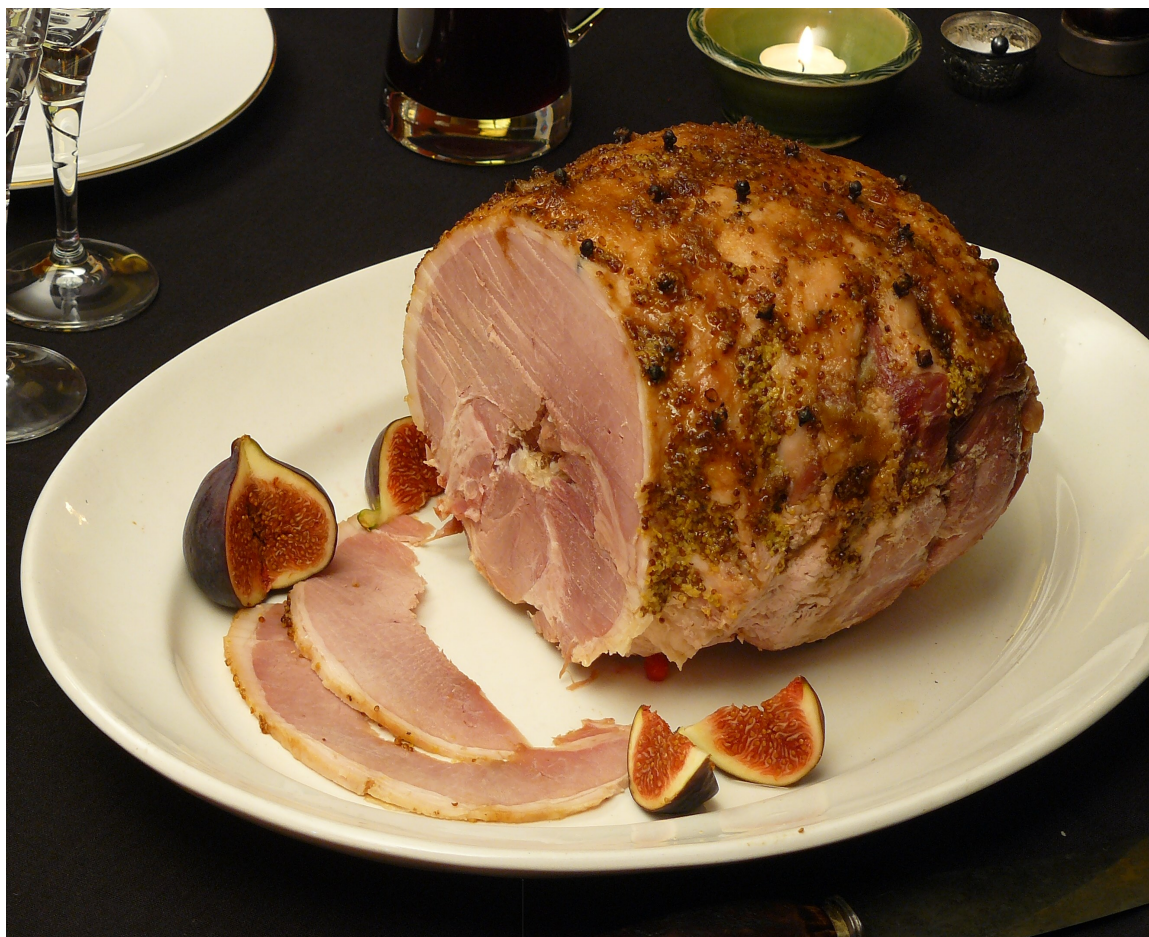
Our wonderful Oak Roasted Salmon is ready to eat.

A whole side, peppered or plain, ready to eat, makes an impressive centre piece on **Christmas Eve**, **Boxing Day** or **New Year's Eve** 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 traditionally smoked salmon and quails eggs.
- ◊ Serve with a dill cream. Simply mix our **Dill Sauce** with crème fraiche.

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 **Whole Hams** provide the perfect, easy to prepare party. Baked potatoes go into the oven on low and we return to a veritable feast! Homemade coleslaw takes little effort and we are ready in the dining room with a roaring fire. On the table we have 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!)
- ♦ Try a Marmalade Glaze made from **Seville Orange Marmalade**, brown sugar, ground cloves and cider vinegar.

We love to make frittata, minestrone or a classic leek and ham pie with left overs.

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 bubbles!



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.

Classic Blinis

- ◇ Warmed Spelt Flour Blini Pancakes
- ◇ Sour Cream
- ◇ Slivers of **Smoked Salmon** and/or **Salmon and Lumpfish Caviar**
- ◇ Garnish with fresh dill, lemon or quarter quail's egg



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 and roast in a hot oven for 20 minutes until heated through and crispy outside

Make your life really easy using our **canapé shells** 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 **Spiced Citrus Jelly**
- ◊ Crème Fraîche
- ◊ Garnish with candied apple peel or toasted pine nuts

Smoked Duck with Berry Jelly

- ◊ Slivers of **Smoked Duck**
- ◊ Mascarpone
- ◊ **Spiced Citrus** or **Redcurrant & Port Jelly**
- ◊ Garnish with sliced spring onion

Oak Roasted Salmon & Dill Cream

- ◊ Flakes of **Oak Roasted Salmon**
- ◊ **Dill Sauce** mixed with Crème Fraîche or mayonnaise
- ◊ Garnish with fresh dill and **Sweet Beetroot Chutney**

Smoked Mackerel with Horseradish Cream & Beetroot

- ◊ Flakes of **Smoked Mackerel**
- ◊ **Horseradish** mixed with Crème Fraîche
- ◊ Garnish with **Sweet Beetroot Chutney**



BREAKFAST & BRUNCH

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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
- ◇ Try with our **Smoked Salmon Trimmings** for a more intense flavour



STARTERS & SALADS

Create a delicious festive salad—with slivers of **Smoked Duck 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 toasted walnuts with a balsamic dressing
- ♦ **Smoked Duck** with fresh raspberries, watercress and toasted hazelnuts with a **Raspberry Vinaigrette**
- ♦ **Smoked Chicken** with fresh mango, avocado and lime wedges with a classic vinaigrette dressing
- ♦ **Smoked Salmon** with salsa verde and mozzarella on a bed of salad leaves



Make a jewel like, ruby salad platter on red Camargue rice with **Smoked Duck**, roasted red onions, blood orange and red endive leaves; garnish with pomegranate seeds and crispy croutons made from the duck skin, crisped under the grill.



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 NEVER need go to waste. Here are some ideas that turn excess into irresistible meals...also avoiding the need to go shopping!

Smoked Sausage Cassoulet



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 vegetables that have survived Christmas followed by cooked noodles. Finally add **Smoked Duck** and with some **Very Chilli Jam** and toss until the duck is hot and the coated with 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

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. Drizzle with Olive oil and fresh herbs.

... 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 simply involve what we fondly call, “Pick and Choose!” **Smoked Salmon** or a hearty soup along side all the scrummy Christmas sweet treats and wonderful cheese that no one ever has 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)

♦ Pasta (see leftovers!)

♦ **A Smoked meat platter**

♦ **A Welsh cheeseboard with crackers and chutneys**

♦ Fruit Bowl - Seasonal Satsumas and Grapes

♦ Mince pies & brandy butter

♦ Ice cream with warm **Salted Caramel Sauce** or **Boozy Fruits**

♦ **Sweet treats - Truffles and Chocolate**

♦ Dried Fruits & Nuts

♦ Plenty of fine wine!

♦ Something for everyone!





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 x Jonathan
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