

Christmas Recipes from Kevin Dundon:

BREAKFAST

Indulgent Eggnog

Serves 4-6

2 eggs, separated

250ml whipping cream

150ml milk

60g caster sugar

50ml brandy or whisky

50ml dark rum

½ teaspoon nutmeg, ground or freshly grated (fresh is best)

Caramel sauce to drizzle – optional

In a medium bowl, beat the eggs yolks and sugar until pale and very frothy.
Add in a little nutmeg.

Spoon in the cream, a little at a time then add the milk a little at a time.
Finally, beat in the rum and brandy.

In a separate bowl whisk the egg whites until they form stiff peaks, fold into the eggnog mixture ensuring it is fully incorporated in the liquid.

Give your arms a break from all that beating by putting the eggnog in the fridge to chill for 1 or 2 hours!

Serve cold with drizzle of caramel sauce.

Smoked salmon Scrambled eggs

serves 4

scrambled egg are a treat that never fail on a Christmas morning. Serve on their own or with smoked salmon, here they are bursting with flavour.

8-12 eggs

50g Tinnock farm butter, cold and cubed

2 tablespoon cream or crème fraîche

fresh ground black pepper

200g Duncannon smoked house smoked salmon, sliced

2 slices of soda bread, toasted

Break the eggs in a bowl and whisk to create some air light through.

Pour the eggs into a large sauté pan and add the cubed butter, and cook stirring over a medium/ low heat with a wooden spoon. Gently push the egg mixture, scraping the bottom of the pan, from one side of the pan to the other in 4 different directions for 3 – 5 minutes or until the eggs start to be clump but still soft and creamy. Remove from the heat and pour the cream. Season with freshly ground black pepper and salt

Serve on a toast with smoked salmon.

LUNCH

Homemade Pork Pâté Serves 10 – 12

1kg minced pork, ask for your butcher shoulder pork , 500g coarse minced
500g fine minced

300g pork liver, trimmed and deveined

2 ½ tsp brandy

70g onions, chopped

2-3 garlic cloves, chopped 13g salt 3g pepper

2g 5 spices 1g juniper berry 1 g cloves 2 bayleaves 1 sprig fresh thyme

2g coriander 3g oregano

Place all the herbs in a food process and process until reduced to a powder. Then add the onion, garlic, liver and brandy and blitz again until a smooth paste.

Transfer the liver paste to a bowl and combine with the minced pork. Cover the bowl with cling film and leave it in a cool place for a couple of hours to allow the flavours to develop.

Before cooking the pâté, pre-heat the oven to 150°C/300F/Gas Mark 2.

Pack the mixture into the terrine or loaf tin and decorate the top with some bay leaves if desired. Place the terrine or tin in a roasting tin half-filled with boiling water then transfer to the oven for about 1¾ - 2 hours. By the time it has cooked, the pâté will have shrunk quite a bit.

Remove it from the oven and allow it to cool without draining off any of the surrounding juices, once the pâté has cooled, the surrounding fat and jelly will keep it beautifully moist.

When the pâté is cold, place a double strip of foil across the top and put a few weights on to press it down for at least a few hours – this pressing isn't essential but it helps to make the pâté less crumbly if you want to serve it in slices.

Serve warm or cold with some chutney and crusty breads.

Roasted Garlic Sausage Meat Pie _Serve 6

2 bulbs Garlic 1 tbsp olive oil

500g ready-made shortcrust pastry

300g Sausage meat

300g minced pork

2 Tbsp flat parsley Leaves

1 shot cognac 1 Onions, Grated 2 tbsp. oregano 2 tbsp. parsley

Egg wash Salt & Pepper to season

Preheat oven to 160°C.

Cut the garlic bulbs in half and place in a sheet of tin foil. Drizzle 1 tbsp. olive oil over and sprinkle with salt. Close tightly the tin foil and place in the oven for 45 minutes until the garlic is roasted and softened.

Remove from the oven and leave to cool a few minutes before pushing out the garlic pulp from the shells.

Grease an 8-inch ceramic dish or tin. Roll the shortcrust pastry on a lightly floured surface and line the base and edges on the ceramic dish with parchment paper. Then cut a circle to make the top of the pie, using the dish as the template. Transfer to the fridge to set and cool for 5 -10 minutes.

Meanwhile in a bowl combine the sausage meat, pork minced, cognac, onions with the roasted garlic, oregano, parsley and seasoning.

Line the pie with the sausage meat mixture and press down to level it. Brush the pastry topping with egg wash and line over the meat mixture in the tin. Seal and brush with egg wash. Pierce the top pastry to allow steam to escape then transfer to a preheated oven.

Bake for 50-60 minutes or until a skewer pushed in through the steam hole comes out clean.

Remove from the oven and allow to cool in the pie dish for a few minutes. Serve cold, cut into wedges with pickles and salad.

Crab Cocktail with Lime Mayonnaise Serves 4

When serving fresh crabmeat, it's vitally important that you go through the crabmeat thoroughly, (preferably with your hands) to ensure there is no shell present.

100 g mayonnaise

1 lime, zest and juice

Salt and Black pepper

½ lemon, juiced

2 tbsp olive oil

¼ head iceberg lettuce, shredded

400 g fresh crabmeat

1 Lime, cut into wedges

In a small bowl, combine the mayonnaise with the lime zest, lime juice, salt and pepper. Cover with cling film and set aside until required.

In a second bowl, combine the lemon juice and the olive oil and add the shredded iceberg lettuce, toss to coat the leaves.

Half fill a teacup or a glass with some iceberg lettuce, then add a good tablespoonful of fresh crabmeat and a dollop of lime mayonnaise. Serve immediately with a wedge of lime.

Port infused blue cheese Serves 4 -6

400 g blue cheese 100 ml Port wine

Take a chunk of blue cheese as needed. Place the cheese in a tight-fitting container. Prick the cheese in several places with a skewer to allow the wine to saturate it. Cover the cheese with Port wine. Close the container and let the cheese soak in the fridge for 2 days. Then, flip the cheese over and add extra port if needed. Place in the fridge for a further 2 days before serving.

Store for 2-3 weeks in the fridge or until best before on the main product label.

Christmas Traditional Turkey Serves 6-8

5 kg Turkey

100g butter

1 tbsp. fresh thyme

1 tbsp. fresh sage

2 large onions, roughly sliced

3 carrots, halved lengthways

1 head garlic, helved

Traditional Stuffing

150g Butter

1 onion

2 tbsp thyme, chopped

2 tbsp parsley, chopped

2 tbsp sage, chopped

400g fresh white Breadcrumbs

Salt and Pepper

Cranberry sausage meat stuffing

450g Sausage meat

400g dried cranberry

2 tbsp pinenuts

1 Onions, finely diced

2 Cloves Garlic, crushed

1 tbsp fresh parsley, chopped

1 tbsp thyme, chopped

1 tbsp. sage, chopped

Salt and pepper

On Christmas eve

Step 1. Prepare the traditional stuffing. This will go in the main cavity.

Over medium heat, Melt the butter in a saucepan with the onion for 2-4 minutes until translucent. Remove from the heat.

In a bowl, combine the bread crumbs, chopped herbs and lemon zest. Pour over the onion and butter mixture and stir well. Season the stuffing and allow the stuffing to cool completely in the bowl overnight.

Step 2 ; prepare the sausage meat stuffing. This will go in the neck cavity.

In a large bowl mix together the sausage meat, cranberries, pinenuts, onion, garlic, herbs and season well with salt and pepper. Keep aside covered until needed.

Step 3; remove the turkey giblets from the main cavity if supplied. Keep aside for later use.

Step 4 ; In a small bowl, beat the 100g of butter with the sage and thyme until pliable texture. Then, on the turkey, from the neck cavity (or wishbone cavity), using your finger very gently loosen up the skin attached to the breast (been careful not the burst or slit the skin!). push in the herb butter.

Step 5; pack the sausage meat stuffing in the neck cavity to give a smooth shape. Any excess roll in a baking parchment paper into a pudding shape then wrap in tin foil to roast with the turkey the next morning.

Place the turkey and stuffing back in the refrigerator for the night.

On Christmas morning

Step 6 ;. Preheat the oven to 160°C.

Remove the turkey from the refrigerator and finish to stuff the turkey.

Line the main cavity with some baking parchment paper and loosely pack the bread stuffing into the bird.

Step 7 ; if possible , using kitchen twine, tie the legs together with the pygostyle or “pope’s nose” to keep the legs thighs while roasting.

Step 8 : Don't forget to weight the turkey again with the stuffing enclosed. (to assist with accurate calculations for the cooking times etc) – it should be 30 minutes plus 40 minutes per kg. You can also set a digital probe by the leg of the turkey and it should read 70°C.

Step 9 ; prepare the roasting tray; place at the bottom of the tray the giblets, onions, carrots and the garlic head to create a “raft” for the turkey and gravy later on.

Step 10 ; when ready place the turkey in the oven, season with salt and pepper.

Roast according to the weight of the stuffed turkey... After the first two hours, loosely cover the turkey with tin foil to prevent excessive browning.

Step 11 ; remove the turkey from the oven, lift away from the roasting tray onto a carving board, and again cover with loose tin foil. Allow the meat to rest for 10-15 minutes before carving while doing the gravy using the roasting tray trimming. (see gravy recipe)

Carve and enjoy the turkey and the day!!

Turkey Gravy

750ml turkey/chicken stock

5-6 chicken wings or /and Turkey Giblets

2 Carrots 1 Onion 4 tbsp of plain flour

2 bay leaves 150ml Red Wine 1 tbsp Olive oil salt & pepper

Preheat the oven to 180C/350F/Gas Mark 4.

Place the wings and turkey giblets, carrots and onions on a tray and drizzle with olive oil. Season with salt and pepper. Cook in the oven for 45mins – 1 hour until they are fully cooked through. Remove any excess fat, if any.

Pour the turkey stock into a saucepan and add the bay leaves, bring to the boil. Remove the tray with the giblets from the oven and place on the hob. Sprinkle the flour onto the tray and brown on the hob. When the flour has browned deglaze the pan with the red wine, then pass the gravy through a sieve into another saucepan. Bring to the boil, then slowly add the warmed turkey stock and reduce by half. Serve immediately.

Orange Marmalade Glazed Ham Serves 4-6

Prep Time; 5 minutes / cooking time ; approx. 1h15minutes

The gremolata is added at the last minute and will bring a kick of spring freshness on the ham.

1 x 1.4kg (about 3pounds) Irish Ham or gammon

1 onion studded with 3 cloves; 1 carrot; 1 bay leaf

4-5 tbsp. Whiskey Orange marmalade; 1 tbsp. brown sugar 4 tbsp. honey

Gremolata: 2 tbsp. parsley 1 garlic clove 1 lemon, zest and juice

tbsp. olive oil Salt and pepper

Place the ham in a large heavy based saucepan, add the studded onion, carrots, bay leaf. Add enough water to cover the ham completely. Bring to the boil then reduce the heat and allow to simmer for about 1hour approx. (20-25 min / 500g or pound) Remove from the heat and allow the ham to cool in the cooking liquor.

In a bowl, combine the marmalade, brown sugar with honey.

Preheat the oven to 160°C/ 325°C.

Place the boiled ham on a roasting tray. Using a sharp knife carefully remove the skin from the ham, then gently score the fat.

Spread the glaze over the ham with a spoon.

Place into the oven for 10 - 15 minutes until golden brown then remove from the oven. Using a pastry brush, brush any missing spot of the ham and let it rest for 20 minutes.

Next, prepare the gremolata. in a bowl, combine the parsley, garlic, lemon zest and juice with the olive oil, salt and pepper.

Carve the ham and sprinkle the gremolata over. Serve immediately with vegetable and a side of colcannon mash.

MUM'S ROAST POTATOES Serves 4-6

675 g/1 1/2 lb floury potatoes cut into large even-sized chunks (such as Rooster or Golden Wonder, preferably all similar in size)

vegetable oil, or dripping, goose or duck fat

Salt to season

Preheat the oven to 220C/425F/Gas 7. Place the potatoes in a pan of cold salted water and bring to the boil. Reduce the heat, cover and simmer for 8-10 minutes until the outsides have just softened. Drain and return to the pan for a minute or two to dry out.

Meanwhile, preheat a roasting tin with a 4 tbsps of oil, or dripping, duck or goose fat for a few minutes until just smoking. Put the lid back on the potatoes and shake vigorously to break up and soften the edges or roughly prod the outside of the potatoes with a fork. Carefully tip them into the hot oil, basting the tops.

Place the roasting tin with the potatoes back in the oven and cook for 40 minutes, then pour off the majority of the fat before turning the potatoes over. Season to taste with the salt and cook for a further 20 minutes until crispy around the edges and golden brown.

To serve, tip the roast potatoes into a warmed serving dish.

Cheesy Potato Gratin Serves 4 - 6

Add some mature grated cheese instead of parmesan as an alternative.

cover loosely with a tin foil if the top colour too fast!

4-6 potatoes

30g butter

500ml cream

300ml milk

2 cloves garlic, crushed

200g grated parmesan

Salt and pepper

Preheat the oven at 160°C/325F/Gas Mark 3.

Peel and cut potatoes into thin slices.

In a large saucepan, over a medium heat, melt the butter. Add the potatoes, garlic and pour in the milk and cream. Season well.

Bring to the boil and simmer for 4-5 minutes. Remove from the heat.

Arrange the creamy potato in layers in a baking dish. Sprinkle the parmesan and place in the preheated oven for at least an hour, until the potatoes are softened, and the creamy sauce has been absorbed.

Serve immediately.

Bread Sauce

450ml milk

1 small onion

4 cloves

2 bay leaves

110g fresh white breadcrumbs

½ teaspoon freshly grated nutmeg

50g butter

4 teaspoons of cream

Salt & Pepper to season

Peel the onion and stud the cloves into the onion.

Pour the milk into a pan and add the onion and bay leaves and gently bring to the boil.

When the milk has come to the boil remove the studded onion and bay leaves.

Sprinkle in the breadcrumbs and season with salt and pepper, allow to cook on a very gentle heat for 8-10 minutes.

At this stage, stir in the nutmeg, butter and cream which will flavour and enrich the sauce even further. Allow to cook for another 5-10 minutes and then transfer to a sauceboat to serve.

Brussels sprouts with Caramelised Chorizo Serves 4

500g fresh brussels sprouts, trimmed and halved

2 tbsp olive oil

100g chorizo sausage, diced into 2 cm chunks

50g of day old sourdough bread, cut into 2cm pieces

80g butter, diced

50g dried cranberries

Salt and pepper

Bring a large pan of salted water to a boil. Add the Brussels sprouts and simmer for 5 minutes.

Meanwhile, Heat the olive oil in a wok pan over a medium heat. Add the chorizo and bread pieces and cook shaking the pan frequently to colour and caramelize the bread and chorizo. Season with salt and pepper. Add half butter now and continue cooking for 1 minutes.

Using a slotted spoon, transfer Brussels sprouts to the wok and fry for 1 more minute. Season with salt and pepper, and add the remaining butter and cranberries. Toss the brussels sprouts until coated with the butter.

Transfer the Brussels sprouts to a platter and serve immediately.

Slow cooked Red Cabbage, star anise and apples Serves 6-8

3 shallots, diced

½ red cabbage, cored and shredded

70g muscovado sugar

50g sultanas

1 stick of cinnamon

2 star anise

1 tsp ginger powder

2 Cooking apple, chopped

300ml red wine

40ml red wine vinegar

salt and pepper

in a sauce pan, add the shallots and cabbage, and the rest of the ingredients.
season with salt & pepper.

Cover the pan with a lid and over a very low heat, cook for 2 - 3 hours.

Remove the cinnamon stick and star anis and serve.

Traditional Christmas Pudding

This is a family favourite and it has been passed down through the generations. It is a 'must have' Christmas recipe.

For a 2lb bowl

330g mixed dried fruits (110g sultanas, 110g raisins, 110g currants)

4 tablespoons brandy

45g plain flour or gluten free flour

75g white breadcrumbs or gluten free version

110g dark brown sugar

50g nibbed almonds

50g chopped glace cherries -optional

50g loosely packed mixed peel

½ teaspoon nutmeg

1 heap teaspoon mixed spices

110g melted butter

½ lemon, Grated zest and juice of

1 orange zest

2 eggs

The day before you make the pudding, if time allows, put the sultanas, raisins, currants, in a large mixing bowl. Drizzle with some brandy and stir into the fruit. Cover and leave to soak overnight.

Next day add in the flour, breadcrumbs, sugar, almonds, cherries and mixed peel and spices to the soaked fruit and mix well to combine.

Add lemon zest and juice orange zest, melted butter and eggs and mix well.

Place in a well-greased 2lb pudding bowl. Cover with two well-greased pieces of greaseproof paper making sure there is a fold across the middle. Place a double layer of tin foil, secured with string, or alternatively the lid of the pudding bowl on top.

Place the pudding bowl into a large saucepan half filled with water. Bring the water to the boil and then reduce to a very gentle simmer. Simmer for 4-6 hours, making sure that the water does not boil off. Top up with some additional water if required.

After the cooking time has elapsed remove the pudding from the water and remove the lid and greaseproof paper and allow the pudding to cool down completely.

When cold, re-cover as before with fresh paper and store till needed.

On Christmas morning, you can reheat the pudding either in the microwave or you can steam for in a large saucepan of water (as per the cooking method) for a further hour until thoroughly heated through.

Serve warm with brandy butter.

Brandy Butter

100g Irish Butter, Softened

225g icing sugar

4-6 tbsp Brandy

In a large bowl, using an electric hand whisk mix together the butter until light and creamy. Add the icing sugar and beat until fully incorporated. Add the brandy, a little at a time to prevent curdling. If the mixture does curdle add a little extra icing sugar.

Can be made up to 5 days in advance. Store in the refrigerator for 2-3 months until required.