

Christmas Recipes

credit Waitrose FOOD

Apple & Sausagemeat Stuffing - serve with crispy sage leaves

Serves 6-8, 25 mins prep, Cook 1hr 25mins

75g unsalted butter

200g Franklins free range chicken or turkey livers, roughly chopped

1 large onion, finely chopped

1 fresh bay leaf

2 garlic cloves, crushed

10g Sage leaves finely chopped

900g Franklins sausagemeat

200g soft breadcrumbs

3 apples—Braeburn or cox, cored and chopped

200g unsmoked lardons

Melt 1/2 butter and fry livers. Set aside, then add remaining butter, onion and bay leaf, sweat gently for 20 mins. Add garlic and sage for 1 min, then remove bay leaf and allow onion mixture to cool.

Combine sausagemeat, breadcrumbs, apples, lardons, cooled onion mixture and livers, season. Spoon into overproof dish, cover with foil and bake for 35-40 mins until cooked through, then remove foil and cook for 10-15 mins to crisp the top.

Easy Turkey Curry - serves 4, takes 35 mins

Over a medium heat, fry 1 sliced onion with a pinch of salt in 1 tbsp rapeseed oil until soft.

Stir in 4 crushed garlic cloves and 40g grated ginger, 1tbsp ground cumin seed, 1tbsp ground coriander seeds, 3/4 tsp turmeric and 1 tsp ground chilli flakes. Cook over a low heat for 3 mins. Add 1 can chopped tomatoes, simmer for 5 mins.

Add 400g cooked shredded turkey and a splash water. Cover and cook until piping hot. Wilt in a gag of baby spinach. Season and serve with rice, coriander and lime wedges.

Giblet gravy

Suitable for 10 people

Make the gravy the day before. In a large saucepan or casserole dish place the giblets in at least 3-4 pints of water. Add a carrot, leek and herbs and simmer for at least 3 hours. Leave to cool and take off a little fat from the top of the stock.

This helps to keep gravy free from fat. Bring to the boil and thicken with plain flour or corn flour or brown gravy powder.



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BRITISH
FREE RANGE
GOOSE

SUGGESTED
COOKING TIMES

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Suggested Cooking Times

Oven Temperatures for all Birds

Oven Temp: 200°C/400°F/gas mark 6

Please Note: cooking times may vary according to your oven, fan assisted ovens need less cooking time ~ please check manufacturers instructions.

Take the bird out of the fridge an hour before roasting, it will cook faster and more evenly.



Roast Goose & Duck

Cook for 30 minutes per kilo (15 minutes per lb) + 20 minutes. Remember to include the weight of any stuffing used in the cooking time. Approx time: 3 hrs for 4.5kg at 200 C. A large, deep meat tin ideally with a trivet or rack, foil, salt and pepper and stuffing of your

choice.

Prick the skin all over and rub with salt & pepper, brush with butter or Goose fat. Cover the legs with the spare fat (taken from the bird). Place the bird on a trivet or rack in the meat pan. Cover the bird and pan completely with foil, uncover for the last ½ hour so that the breast can become golden and crisp.



3 Bird Roast ~ A Traditional Free-Range Goose boned out and layered with Free-Range Chicken Breast, Pheasant Breast and a Pork & Herb Stuffing (gluten free)

Cook for 40 minutes per kilo (20 minutes per lb) + 20 minutes.

The meat is cooked when a skewer inserted in the side lets the juices run clear.

After cooking allow the bird to **rest** for 40 minutes in a warm oven. *This is important as it allows most of the juices that have bubbled up to seep back into the meat and allows it to “set” making the Roast easier to carve.* Add the juices that have escaped to the gravy.

The three Bird Roast is easy to carve, slice through as you would a loaf of bread, there are no bones, only the drumsticks. Carve into thick slices & serve with roast potatoes and a selection of vegetables and gravy.



Roast Turkey & Roast Chicken (Including Crown & Breast Roasts)

Cook for 15 minutes per 450g + 20 min. Remember to include the weight of any stuffing used in the cooking time.



Place the Free Range Turkey/Chicken in a roasting pan and smear goose fat or butter on the breast and lay thin rashers of bacon across the legs and breast. Cover the bird and pan completely with foil, uncover for the last ½ hour so that the breast can become golden and crisp. Remember to rest the turkey, covered, for at least an hour. It will reabsorb its juices and be firm and succulent. The meat is cooked when a skewer inserted in the side lets the juices run clear.

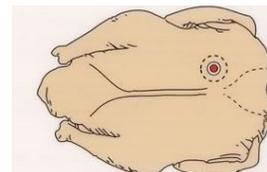
Roast Pheasant Cook for 40-45 minute or until golden brown in a moderate oven 5-6 gas/175°-200°. Rub with butter and cover with bacon rashers.

Roast Beef, Lamb & Pork Give it 20 minutes' **cooking** at the initial temperature; after that turn the heat down to gas mark 5, 375°F (190°C) and **cook** it for 15 minutes to 450g – this will give you rare **beef**. Add 15 minutes to the total **cooking** time for medium rare and 30 minutes for well done.

Pop-up Timer



If you have purchased a Goose, Three Bird Roast, Turkey or large Chicken you will find a “**POP-UP COOKING TIMER**” has been inserted into the bird/roast. Follow normal product and oven cooking instructions. Timer will automatically



activate, the coloured end “pops up” when the bird or meat is done. Pop up timers can be coloured red or white depending upon the bird you have purchased. NB *it is advised that if the popper has not risen when the expected time has past it is best to check the roast by inserting a meat thermometer or a skewer inserted into the thickest part of the meat lets the juices run clear.*