



## Good *festive* food, honestly sourced Christmas

### Traditional whole birds

If supplied with giblets, these need to be removed and boiled in plenty of water for 2-3 hours. Strain and thicken to make delicious gravy.

Allow 15-20 mins cooking time per lb (remember, not all ovens are the same, so you may have to adjust accordingly).

Set oven to Gas 6 /200°C /400°F or use Aga roasting oven.

Stuff the bird with one of Jon Thorner's quality stuffings. Season the bird and brush with oil or butter, paying particular attention to the legs.

Place breast down for moister meat. Place a loose foil tent over bird and put in oven. Baste halfway through cooking time, and remove foil for last 1/2 hour to brown the bird.

To check the bird is cooked, pierce the thickest part of the thigh with a small sharp knife. If the juices run clear everything is cooked. Remove from oven and leave to rest for at least 20 minutes, covered in foil.

Carving is easier if you first remove the legs. With a sharp knife, cut through where the thigh joins the body. Grasp leg and gently twist – it will come away easily.

### Three bird roasts and boneless poultry

If you didn't try a Three Bird Roast last year, you'll be converted to an avid supporter by the end of the Christmas season and be looking forward to Easter (when we produce them again!).

Jon Thorner's Three Bird Roasts come ready-stuffed and should be cooked like the more usual stuffed poultry. Allow 15 – 20 minutes cooking time per 1lb (454g). Remember, not all ovens are the same, so you may have to adjust accordingly.

Season Three Bird Roast and brush with oil or butter . Cover with a loose foil tent before placing in the oven.

Baste halfway through cooking time and remove foil for last 1/2 hour to brown the meat.

To check the bird is cooked, pierce the thickest part of the thigh with a small sharp knife. If the juices run clear everything is cooked.

Remove from oven and leave to rest for at least 20 minutes, covered in foil.

Get your carving knife at the ready and smirk to yourself while you carve and enjoy the experience of a Jon Thorner's boneless, stuffed Three Bird Roast!





## Preparing and cooking your Jon Thorner's Christmas produce

### Gammon Joint

Christmas wouldn't be complete without a Gammon!

In this recipe, Gammon, apples and cider to form a perfect scrumptious winter festive dish.

This dish takes just 10 minutes to prepare and about 2 hours to cook depending on your oven. We've based the recipe on a 3.6kg Gammon so adjust accordingly for size.

Preheat your oven to 180 or gas mark 4. Wash the Gammon and pat dry with kitchen roll.

Place in a baking tin and arrange the apples, onion and garlic around it. Mix the cider, stock and mustard together and season to your taste (after all you are the cook!). Carefully pour over the gammon.

Bake in the oven for 2 to 2 ½ hours checking occasionally until thoroughly cooked.

Once cooked, remove from oven and leave to rest for 10 minutes or so (or as long as it takes to round up the troops and get them seated at the dinner table).

Serve with the apples and your choice of vegetables and potatoes. We like roasties with peas, carrots and of course Brussels sprouts!



Jon Thorner's belongs to the Guild of Q Butchers, a group of meat traders dedicated to unsurpassed quality.

### Salmon Fillets

Whether you are looking for something healthy, tasty and quick to cook in between guests over the festive season or plan on presenting salmon as the main meal to a table of hungry friends, we thought we'd give you a nice basic and tasty ways to cook fresh salmon.

In addition to your Jon Thorner's Salmon, you'll need:

- 2 cups of fresh cranberries
- ¼ cup of water and 1 lime (the juice of!)
- 2 cups of diced fennel
- ¼ teaspoon of ground allspice
- ½ cup of white wine
- 1 tablespoon of onions (diced)
- ½ teaspoon jalapenos or green peppers (chopped)
- Pinch of salt and pepper
- 4 fresh Jon Thorner's salmon fillets prepared boneless and skinless

Cook cranberries in the water until the berries pop and the mixture thickens, then set aside to cool.

Dice the fennel, removing the outer layers first. In a bowl, combine the cranberries, fennel, allspice, wine, onion, lime juice, and jalapeno pepper. Season with salt and pepper and refrigerate for at least 4 hours to allow the flavours to blend.

Poach the salmon fillets in a basic court bouillon, white wine or beer, allowing 8 minutes for each inch of thickness.

To serve, place the cranberry relish on individual plates, top with a salmon fillet, and circle with accompanying vegetables of your choice.

Sniff, sit and enjoy!

Visit our website at [www.jonthorners.co.uk](http://www.jonthorners.co.uk) to find more delicious recipes to try out on your unsuspecting family!

