

CHRISTMAS RECIPES

FROM THE FARM



CHRISTMAS
5
RECIPES



FORERIB OF BEEF

INGREDIENTS

Graig Farm's forerib joint any size

Salt and pepper

Mustard

Horse radish

Brown sugar

METHOD

1. Take your joint and season with salt and pepper.
2. Spread the mustard and horse radish all over the joint as if you were spreading butter.
3. Sprinkle brown sugar over the joint.
4. Turn the oven on to 80 degrees centigrade and cook for 18 hours, you will not burn it at this temperature.
5. Once you have cooked the joint for 18 hours turn your oven up to 200 degrees centigrade for about 30-60 minutes and make sure you don't burn the joint you just want to crisp it .
6. Once you have done this return the oven to 80 degrees centigrade.
7. Eat within the hour.
8. Follow our top gravy recipe www.graigfarm.co.uk/blog/2013/12/mothers-gravy or Christmas Recipe 3.

