

CHRISTMAS RECIPES

FROM THE FARM



TRADITIONAL ROAST TURKEY

CHRISTMAS
1
RECIPES



Ever had a dry tastless Turkey? We always cook our Turkey very slowly and at low temperature, it is always juicy tender and flavoursome.

INGREDIENTS

1 Graig Farm's organic or free range turkey

REASONS FOR SLOW COOKING

1. Protein gets tough at high temperatures.
2. At high temperatures all the moisture within the bird will be turned into steam and escape.

METHOD

1. Season the turkey with salt, pepper, mixed herbs and stuff to taste.
2. Pre heat oven to 80°C. **Please check that you can set your oven to this low a temperature.**
3. Place Turkey into roasting tin, put in the oven and cook for 16 hours. No foil necessary as temperature is low.
4. We normally put our Turkey in the oven at 19.00 hours and cook until 11.00 next morning.
5. You will find that your Turkey looks a little anaemic so you need to introduce some colour by taking the oven up to 180°C. When it is golden brown turn the oven down to 70°C and cook for a further 1 hour.
6. Take out of the oven 20-30 minutes before serving.



CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

MOTHER'S GRAVY

CHRISTMAS
2
RECIPES



INGREDIENTS

- 1 pint of vegetable juices from veg and potatoes
- Stock from meat pan
- 2 tablespoons corn flour

- 1 small tablespoon of mustard
- 1 small tablespoon of horseradish.

METHOD

1. It has to be said that home is where the gravy is. Good gravy can only come from the juices of meat.
2. Pull the joint out of the pan. Pour the vegetable juices into the meat pan, roughly 1 pint of veg juices for 4 people. The majority of this stock should ideally come from the potatoes. Scrape the pan with a wooden spoon to lift the nutritious remnants of the meat, releasing the awesome flavours.
3. You can now attempt to remove any excess fat from the juice by pouring juices in a jug. Leave to settle for a few minutes to allow fat to rise to the top making it easy to separate by pouring away.
4. Next mix 2 tablespoons of corn flour with some of the cooled veg stock and mix till the liquid resembles the consistency of milk. Pour the juices back into the roasting dish and add the corn flour mixture.

Stir vigorously until the two liquids have blended together making sure there are no lumps. Whisk in to the gravy 1 small tablespoon of mustard and 1 small tablespoon of horseradish. This will add a richness to the gravy and provide your guests with much bewilderment and conversation regarding the methods of your gravy making. This method works very well with all meats.

5. An extra tip would be to add a small amount of apple sauce to the gravy when cooking pork and mint sauce when cooking lamb. You could even add cranberry sauce when cooking turkey!



CHRISTMAS RECIPES

FROM THE FARM



APRICOT & CELERY FORCEMEAT STUFFING

CHRISTMAS
3
RECIPES



INGREDIENTS

900g Graig Farm's organic pork sausage meat
125g no soak dried apricots
125g celery
100g fresh breadcrumbs
2 teaspoons dried sage

1 teaspoon ground mixed spice
sea salt and cracked black pepper to season
2 eggs beaten
1 tablespoon Dijon mustard

METHOD

1. Finely chop the apricots and celery.
2. Put the sausage meat, breadcrumbs, sage, and mixed spice into a large bowl.
3. Add the apricots and celery, season to taste and mix everything thoroughly.
4. Mix the mustard and the beaten egg together and mix into the sausage meat mixture to bind.
5. Use to stuff the turkey or;
6. With floured hands shape into balls (makes approx 30). Place on a baking tray and chill for 25 minutes or overnight, then bake at 180°C/Gas 4 for around 45 minutes.



CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

CHRISTMAS
4
RECIPES



GLAZED MUTTON HAM

INGREDIENTS

Leg of Graig Farm's organic mutton ham

1 onion peeled

1 bay leaf

10 peppercorns

METHOD

1. Place the mutton ham in a large saucepan with the onion, bayleaf and peppercorns, and just cover with water.
2. Cover with a lid and bring to the boil, simmer very gently for 45 minutes per kilo.
3. When cooked, leave to cool in the liquid; this is important to retain the moisture in the meat.
4. Meanwhile mix the redcurrant jelly with the mint sauce.
5. When completely cool, remove the mutton from the liquid and place in a roasting pan.

For the glaze:

Small jar of redcurrant jelly

3 tablespoon of mint sauce

Small glass of red wine

6. Spread the redcurrant and mint glaze over the joint, pour the red wine into the pan.
7. Bake the mutton at 200°C/Gas 6 for about 45 minutes, basting with the pan juices 3 to 4 times.
8. Place the mutton on a serving dish and serve hot or cold.



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.



CHRISTMAS RECIPES

FROM THE FARM



CHRISTMAS
6
RECIPES

GAMMON OR HAM

INGREDIENTS

- 1 Graig Farm's organic gammon or ham joint (un-smoked)
- 4 tablespoon honey
- 4 tablespoon mustard
- 1 onion
- 3 bay leaves
- 10 black pepper corns
- 2 carrots
- handful cloves

METHOD

1. Put the Gammon in a large pan and cover with cold water, add the vegetables, bay leaves, pepper corns and then bring to a gentle boil and cook for 2-3 hours. (twenty minutes per 500g)
2. Once cooked drain the water and let the joint cool for 15 minutes before adding it to a greased roasting tin.
3. Remove the skin, leaving on as much fat as possible, then with a knife score the fat in a diamond pattern and push a clove in to each X on the fat.
4. Pre heat the oven to 180 C while making the honey glaze.
5. For the Glaze - Mix the honey and mustard together and brush it all over the top and side of the gammon, put in the oven to roast for 15 minutes.
6. Take out and brush again with the glaze and return to the oven for a further 15 minutes or until it looks a delicious golden brown.
7. Remove from the oven and leave to rest for 15 minutes before carving.

TIPS

A top tip when making this recipe is to keep the juices from the pan after the gammon has boiled as it can be used as a stock for a tasty home made soup!

Also a side to accompany gammon is a creamy cauliflower cheese, it's easy to make and goes perfectly with gammon.



CHRISTMAS RECIPES

FROM THE FARM



CHRISTMAS
7
RECIPES

SPICED BEEF

INGREDIENTS

4lb Graig Farm's organic rolled salted silverside (If you prefer the beef less salty then soak the meat in cold water overnight)

1 onion sliced

1 small turnip sliced

3 carrots sliced

1 bayleaf

Water, red wine or brown ale

12 cloves

50g soft brown sugar

Juice of 1 lemon

½ teaspoon each of ground cinnamon, all spice and nutmeg

1 level teaspoon mustard powder

METHOD

1. Rinse meat well.
2. Put the onion, turnip and carrot in a large flameproof casserole, place the meat on top.
3. Add the bayleaf, then add wine or ale if using and top up to cover with water.
4. Bring to the boil, skim, then cover and put in the oven at 140°C/Gas 1 for 4 hours, but can be left up to 6 hours. Check occasionally to ensure the liquid does not simmer away.
5. Leave to cool completely in liquid.
6. Set oven to 175°C/Gas4.
7. Drain the meat very well, place in a roasting tin and stick with the cloves.
8. Mix together all the remaining ingredients and spread over the meat.
9. Bake for 40 minutes, basting from time to time.
10. Remove the string and serve hot or cold.



CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

CHRISTMAS
8
RECIPES



PIGS IN BLANKETS

INGREDIENTS

- 16 Graig Farm's rashers of streaky bacon
- 32 Graig Farm's chipolata (children's) sausages
- 3-4 tablespoon honey
- Salt and freshly ground pepper

METHOD

1. First of all, preheat the oven to 180°C/350°F/gas mark 4.
2. Using the back of a knife, stretch each bacon rasher out and cut them in half so that there is enough for every sausage.
3. Wrap each chipolata with bacon.
4. Line a roasting tin with foil and arrange the sausages in it. You don't need to add oil, as they will cook in their own natural fat.
5. Take your honey and drizzle it over the sausages before seasoning with salt and ground black pepper.
6. Once you have done this, shake the roasting tin from side to side, tossing everything together and bake for 35 minutes in total.
7. Make sure you check on them a few times so that you can give them a quick shake. Also try using a tablespoon to baste the sausages in the honey juices as this will keep the pigs in blankets moist and stop them from drying out. After the 35 minutes, take them out of the oven and add to your dinner. And there we have it, perfect pigs in blankets with a quirky, honey glazed twist!
8. If you want to try adding a few splashes of Worcestershire sauce and a sprinkle of sage to your recipe, this will give it a spicier taste. Feel free to experiment with as many different flavours as you like to zest up your Christmas dinner. Enjoy!



CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

PERFECT ROAST POTATOES

CHRISTMAS
9
RECIPES



INGREDIENTS

Potatoes

Olive oil or goose fat

Sea salt and cracked black pepper

METHOD

1. Peel the potatoes and cut into good sized pieces, try to keep the pieces as even as possible to ensure even cooking.
2. Place potatoes in a suitably sized saucepan and just cover with cold water, add salt.
3. Bring to the boil and boil for 2 minutes, then drain and leave with the lid on for 5 mins.
4. Heat the oil/fat in a roasting tin at about 200°C/Gas 6.
5. Meanwhile with the lid still on shake the pan to roughen the edges.
6. When the fat is hot add the potatoes to the roasting pan and turn until they are all well coated.
7. Cook for about an hour, turning occasionally, until golden brown and crisp.



CHRISTMAS RECIPES

FROM THE FARM



ROAST GOOSE WITH PRUNE STUFFING

CHRISTMAS
10
RECIPES



For best results we always cook our goose slowly using the same method as for traditional christmas turkey. If you have less time then my mother always uses the recipe below to achieve good results.

INGREDIENTS

Graig Farm's 6kg free range goose

Half a lemon

350g no soak prunes, roughly chopped

450g cooking apples, roughly chopped

Sea salt and cracked black pepper

METHOD

1. Cut away any excess fat on the goose, rub over the skin with the lemon half.
2. Prick the skin all over with the point of a sharp knife then sprinkle with the salt and pepper.
3. Mix the prunes and apples together and season.
4. Stuff the bird with the fruit mixture.
5. Weigh the stuffed goose to calculate the cooking time allow 20 minutes for every 450g of weight.
6. Heat the oven as hot as it will go.
7. Place the goose in a roasting tin and put in the hot oven, immediately reduce the oven temperature to 180°C/Gas 4.
8. Cook for the calculated time.
9. Once cooked place the goose to rest on a heated serving dish and cover.
10. Drain the fat from the pan and use the juices to make wonderful gravy.



CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

ROAST LOIN OF BOAR WITH JUNIPER

CHRISTMAS
11
RECIPES



A boned and rolled loin of wild boar will feed about 2 adults per pound, and is delicious eaten hot or cold.

INGREDIENTS

3lbs boned and rolled loin of wild boar

For the marinade:

- 175ml red wine
- 3 tablespoons red wine vinegar
- 2 sliced carrots
- 1 sliced onion
- 2 shallots roughly chopped
- 2 cloves of garlic crushed
- 2 bay leaves

Small bunch parsley

Few sprigs fresh thyme

Few sprigs marjoram

9 whole juniper berries

2 teaspoons salt

For the sauce:

- 3/4 pt stock
- 1 oz flour
- 1 tablespoon lard or olive oil

METHOD

1. Bring all the marinade ingredients to the boil, and simmer for 3 minutes then leave to cool.
2. Score the fat on the loin lightly across the top, and place the meat in a deep dish, covering with the marinade.
3. Leave for 2 or 3 days, turning the meat twice a day.
4. Remove the meat and wipe it dry.
5. In a flameproof heavy casserole dish, add the oil or lard and brown the meat well on all sides. Then remove it from the pan.
6. Bring the marinade to the boil in a second pan.
7. Add the flour to the fat in the casserole dish and work into a roux.
8. Strain the hot marinade into the roux, stirring until smooth.
9. Add enough warm stock to thin the mixture.
10. Return the meat to the casserole, cover and cook at 170°C/Gas 3 for 2-3 hours.
11. Place meat on a serving dish.
12. Skim off the fat and serve sauce in a jug.



CHRISTMAS RECIPES

FROM THE FARM


GRAIG FARM
ORGANICS

FESTIVE LEG OF LAMB WITH GARLIC & ROSEMARY

CHRISTMAS
12
RECIPES



INGREDIENTS

- 1 Whole leg of Graig Farm's organic lamb
- 3 cloves garlic peeled
- 2 sprigs of rosemary
- 2 tablespoons clear honey
- ½ bottle of red wine
- Sea salt and cracked black pepper

METHOD

1. Slice the garlic in to thick slivers and cut the rosemary into small sprigs.
2. Stab several slits into the meat of the lamb about 2cm deep.
3. Into each slit push a slice of garlic and a sprig of rosemary.
4. Place the joint into a heavy lidded flameproof casserole dish and drizzle the honey over the skin.
5. Pour the red wine around the lamb and season with salt and pepper.
6. Cover the lamb and place in the oven 160°C/Gas 3 for 3 - 3 ½ hours, checking occasionally that juices have not simmered away.
7. At the end of the cooking time uncover the lamb, baste with the juices and return to the oven at 200°C/Gas 6 until golden.

