

Make Christmas
InCREDible
Make it Scotch



Make Christmas one to remember with the help of the superheroes featured in this action-packed guide – from local farmers and butchers to home cooks like yourself – and, of course, the red meat too – with the very best of **Scotch Beef**, **Scotch Lamb** and **Specially Selected Pork**.



Discover...

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InCREDible

CHRISTMAS STARTS HERE...

#INCREDIBLE2023

**MEET OUR SUPERHEROES WHO
CAN HELP YOU CREATE A TRULY
INCREDIBLE CHRISTMAS...**

**PROFESSOR
PREPARATION**

Add some dynamic details to your
Christmas plans... **ZIP TO PAGE 4**

**CAPTAIN
INSPIRATION**

Get creative superpowers with our
recipes and tips... **ZAP TO PAGE 6**

**SUPER
CELEBRATION**

Bring home the 'wow' factor for family
and friends... **ZOOM TO PAGE 8**



DON'T FORGET TO ASK FOR "SCOTCH"

It is your guarantee that the meat you are buying is sourced from quality assured Scottish farms that adopt the best animal welfare and production methods. Discover the Scotch Difference at makeitscotch.com

TOP TIP

**MAKE SURE THAT YOU ALSO
PRE-ORDER A DELICIOUS NEW
YEAR STEAK PIE FROM YOUR
LOCAL SCOTCH BUTCHER TOO!**



"The best way to start 2024 on the right foot in my opinion is to make sure you have got your New Year's steak pie ordered. Your 2023 self will thank you for it. No prep, no fuss, just delicious food for everyone."

ANN ORR

Bills Country Butchers, Dalmellington



PROFESSOR PREPARATION

PREPARE LIKE A PRO

You don't need to be a 'professor' to know that creating the perfect Christmas begins with careful preparation. The whole Christmas holiday can be a very busy time for one and all, especially if you're entertaining – and preparing a big dinner on the day too.

That's why it's important to plan ahead and do as much prep in advance as possible to help you get through the seven days of Christmas in great spirits! So, let's start with some super-hero time-saving tips to take the stress out of festive cooking.

FIRST UP, PLAN OUT DIFFERENT MEALS

Fine festive food is not just about one big meal. Certainly, serving up a juicy beef joint, a succulent lamb roast, or a mouth-watering roast ham are ALL delicious alternatives to a traditional turkey – and you'll find we've got advice on the best serving suggestions for all these – but we've also got plenty of other ideas for meals right through the festive season.

So, think ahead, and embrace the wonderful choice of premium red meat on offer at your local Scotch butcher. Mix things up and consider trying some of the many different cuts of beef, lamb and pork for a tasty change. Then check out all our featured recipes designed to help to make your money go further from Christmas Eve right through to New Year's Day.

SHOP LOCAL AND ORDER IN ADVANCE

It feels good to shop local and support small businesses especially at Christmas. You will often find Scotch Butchers Club members are at the heart of their communities, and with their expert knowledge they can help you plan a real festive showstopper!

What's more, your local Scotch butcher can give you the kind of personalised service you just won't find at the supermarket – such as information on value cuts and how to get the best from them with some mouth-watering recipes. And most importantly, you can order in advance, so that you know you have everything covered well ahead of the big day itself.

REMEMBER YOUR SCOTCH BREAKFAST!

Christmas is not all about dinner, so remember to pre-order your breakfast pack essentials from your local Scotch Butcher too. Get your bacon cut thin or thick, go for the finest black pudding or haggis slices, and ask for a selection of super tasty beef and pork sausages!

CAPTAIN INSPIRATION

BE INSPIRED BY SCOTCH

Even if you're a seasoned cook, it can be tricky to know the difference between legs and loins, chumps and chops. Your Scotch butcher is the expert, so don't be afraid to ask for advice. They can help you get the best cuts at the right quantities for your festive plans and recommend lots of super tasty seasonal recipes to ensure extra-delicious results.

What's more, as well as premium, fresh, locally sourced red meat, your Scotch butcher can often offer you much more. They will have some of the finest locally farmed veg and craft Christmas condiments – which is great if you find you have forgotten the cranberry sauce – or some other essential to festive feasting besides red meat!

LOOKING FOR CHRISTMAS INSPIRATION

Whether you're feeling adventurous with your Christmas dinner, or want a tried and tested classic, we've got some great recipe suggestions for you on the following pages – and online at makeitscotch.com. As well as looking at different ways of putting the highest quality beef, lamb or pork at the heart of a delicious dinner – maybe even a spectacular spread featuring all three – we've got festive inspiration for a lip-smacking range of wonderful winter meals that will help you impress family and friends right throughout the holiday.

TRY SOMETHING DIFFERENT

Alongside our mouth-watering recipes, we also explore perfect pairings and sensational sides to help you get creative with your Christmas combinations. If you fancy going a bit fruity, try pork with apple or pear, beef with blackberry or lime, or lamb with lemon or apricot. Or look at some of our other amazing flavour combos such as lamb and anchovies, lamb and dark chocolate, beef and beetroot, and pork and cinnamon.


EAT WELL AND EAT HEALTHY

For extra inspiration, remember Scotland is one of the most reputable countries in the world to produce beef, lamb and pork. Only red meat 'Born & Reared in Scotland' can carry the world-famous Scotch brand mark – a symbol of whole-life quality assurance. So, putting Scotch at the heart of your healthy festive dining means you can create flavourful meals, support local sustainable farming, and ensure peace of mind for you and your family too.



TOP TIP

YOU CAN FIND LOTS OF GREAT RECIPES ONLINE AT MAKEITSCOTCH.COM - INSPIRATION IS NEVER FAR AWAY!



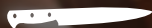
"If you are not used to cooking a roast – simply follow these three tips to make sure your roast tastes the best it can this Christmas: season in advance, sear it before roasting and let it rest before carving up. And source a good quality cut from your closest Scotch Butchers of course."

ERIC FLETT
Quality Butcher, Stromness, Orkney



TOP TIP

IF SAVING MONEY IS ON YOUR MIND, THEN CHRISTMAS IS THE PERFECT TIME TO GET CREATIVE WITH YOUR RED MEAT CHOICES!



"Specially Selected Pork is my go-to option for value – it gives you bang for your buck, is versatile and super tasty too. It can be used as a Christmas table centrepiece or for those days between Christmas and New Year when you're looking for something different."

ANDY COOPER

Customer of Grants Butchers,
Golspie, Sutherland

SUPER CELEBRATION

CELEBRATE WITH GUSTO

Treating yourself is all part and parcel of Christmas – relaxing, overindulging and eating the very best you can, when you can.

Whether you'll be serving up a feast for a family or a roast dinner for two, we've got Christmas all wrapped up – from breakfast right through to that midnight snack – with recipes, cooking advice and insider tips.

Putting Scotch red meat at the centre of your Christmas dining is a sure sign of quality and underlines the fact that this is a celebration that is being taken seriously from first bite to the last – with nothing going to waste!

MAKE IT ONCE, ENJOY IT TWICE

There is so much more to a delicious beef, lamb or pork roast than providing the centre piece of a grand Christmas celebration. You can make the most of every tasty bite, by transforming the leftovers into lunches, meals or snacks for Boxing Day or beyond.

Indeed, is there anything better than making excellent and creative use of tasty leftovers the second time round? There are loads of great recipe ideas for using Christmas leftovers on makeitscotch.com – with suggestions for wraps, curries, sandwiches, salads, pasta and rice dishes. It's a great way to avoid waste, and to keep your Christmas revellers well-fed.

ALWAYS MAKE THE RIGHT IMPACT

Of course, a great Christmas celebration is not just about the food you serve – it is about the festive ambience you create too. Think about ambience as another recipe and consider all the ingredients you need to bring together to make it an occasion to remember. Think about the table style – and your Christmas theme. Is it traditional or fun? Think about how you're going to serve. Will it be family sharing plates or relaxed buffet style? Think about your dining space. Is it warm enough? Is the music right? Can everyone get seated easily?

CELEBRATE THE BEST OF TIMES

Then finally remember to enjoy yourself! When we get together with family and friends at Christmas it should be a celebration first and foremost! After another long year, and a hard year for many, the festive season should be THE best of times; a time to eat well, drink well and be merry! A time to appreciate the good things in life – including the best of Scotch!

InCREDible

FROM FARM TO FORK

Whatever you choose – Scotch Beef, Scotch Lamb or Specially Selected Pork – your local Scotch butcher can provide you with perfectly portioned cuts all sourced from quality assured farms where provenance and welfare are independently verified.

Indeed, when you come to choose your beef, lamb or pork, shopping local will always be shopping better. It will be better for you, better for farmers, better for your community, and better for the planet too.

MAKE IT SCOTCH

On the following pages, our handy cooking guides make it really easy for you to judge just how much beef, lamb or pork you will need for the perfect festive feast. But remember, when you choose Scotch, you are getting much more than flavour and value, you are getting the Scotch Difference too – which is like the present that just keeps giving:

- ✓ **UK GI Certified:** Scotch Beef and Lamb hold the coveted UK GI status legally protecting the brand from imitation.
- ✓ **Farmed with care:** Independent welfare checks are carried out on farms from the Scottish SPCA.

- ✓ **Perfect climate:** An abundant supply of rain in Scotland creates lush grasslands without the need for irrigation.
- ✓ **Perfect landscape:** Over 80% of our land is grass or rough grazing, not suitable for crops but ideal for livestock.
- ✓ **Independently audited:** To a strict set of standards covering animal welfare, food safety and best practice.
- ✓ **Part of a natural cycle:** Grass grazed by livestock absorbs carbon from the atmosphere and captures it in the soil.

LEARN MORE ABOUT RED MEAT

Your Scotch butcher can tell you a lot about the perfect cut, but if you'd like to teach your family more about where their food comes from check out our 'Farming Circle of Life' short film which explores sustainability in Scottish livestock farming and much more.

It's not your typical family Christmas movie, but you can watch it at:

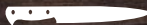
makeitscotch.com/education-in-action



TOP TIP

***TO TAKE THE STRESS OUT
CHRISTMAS TALK TO YOUR
SCOTCH BUTCHER WHO CAN
HELP MAKE SURE YOU GET
JUST WHAT YOU NEED***

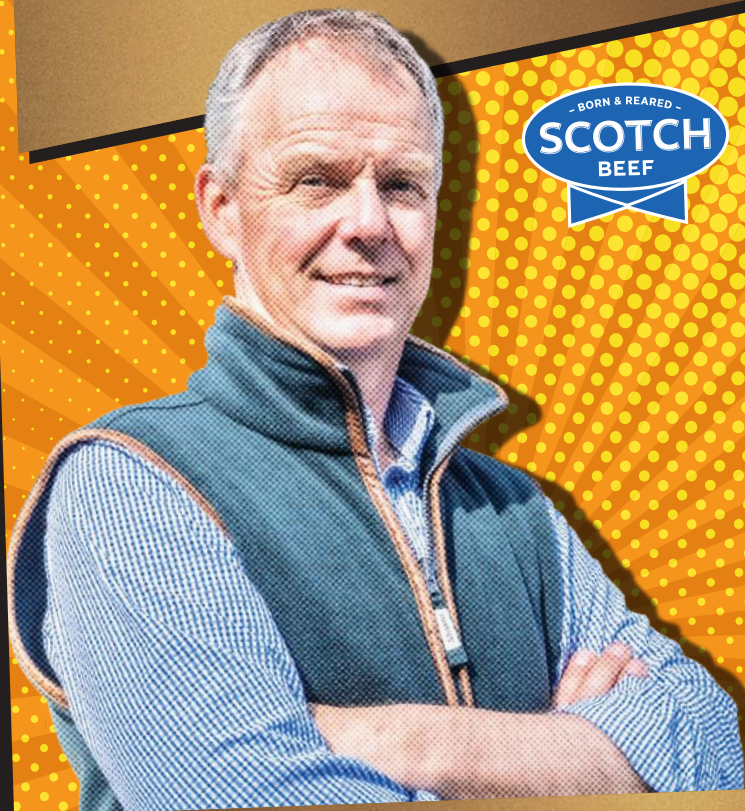




"Don't worry, we'll keep you right this Christmas. When buying Scotch from us, you can be assured it comes from a trusted farm, and we're happy to give you tips and advice on what quantities to order, how to freeze and defrost your meat, and some fun inspiration for options all the family will love over Christmas."

STEVEN BROWN
R. Brown & Son, Butchers,
Stenhousemuir

OUR INCREDIBLE FARMERS



NAME: ROBERT NEIL

PROTEIN: SCOTCH BEEF

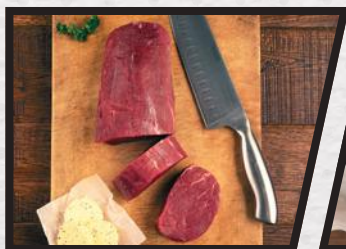
FARM: JEDBURGH

YEARS: 40 YEARS FARMING

FROM RARE TO WELL DONE

Tastes vary – so when you're cooking pork, beef or lamb – you want to get it just right for your guests. That's why our handy cooking guides to the most popular cuts have you covered from rare to well done.

CUT	COOKING INSTRUCTIONS	SERVING SUGGESTION
RIB ROAST (BONE IN)	<p>Allow 400g per person.</p> <p>15 mins at 220°C – then 30 mins per 500g at 180°C for Medium. Plus or minus 10 mins for Well Done/Rare.</p>	<p>Season with black pepper and sea salt. Cook with fresh rosemary, thyme, and a half garlic bulb. Add caramelised onion jam to enrich your gravy.</p>
SIRLOIN ROAST	<p>Allow 225g per person.</p> <p>15 mins at 220°C – then 25 mins per 500g at 180°C for Medium. Plus or minus 10 mins for Well Done/Rare.</p>	<p>Serve with horseradish mash, mushroom gravy and a whole roast carrot seasoned with cumin and orange. Cook in an air fryer if short of oven space.</p>
FILLET OF BEEF	<p>Allow 200g per person.</p> <p>15 mins per 500g at 180°C for Medium. Plus or minus 5 mins for Well Done/Rare.</p>	<p>Make a shallot and mustard sauce using the meat juices while the cooked fillet is resting.</p>



FILLET OF BEEF



RIB ROAST (BONE IN)



SIRLOIN ROAST

TOP TIPS FOR SOME INCREDIBLE CHRISTMAS FLAVOUR...

FILLET OF BEEF

Always remove your meat from the fridge and bring to room temperature before cooking. Sear the fillet on all sides in a hot pan with thyme and garlic before roasting.

RIB ROAST (BONE IN)

Render fat side down in a medium hot pan/increase heat and sear all over before roasting. Once cooked, rest for 30 minutes loosely covered with foil before carving.

SIRLOIN ROAST

While the joint rests, pre-boiled potatoes can be roasted in the beef dripping from the roasting tray for maximum flavour.

SCOTCH BEEF WELLINGTON





INGREDIENTS

1kg piece Scotch Beef fillet middle cut, any sinew removed
Salt and Pepper
1 tbsp Olive Oil
1 tbsp Butter
4 slices Parma Ham
170g fine textured Liver Pâté such as Brussels (easy to spread)
500g ready-made all butter Puff Pastry
Flour for pastry rolling
1 Egg, beaten and passed through a sieve

FOR THE MUSHROOMS

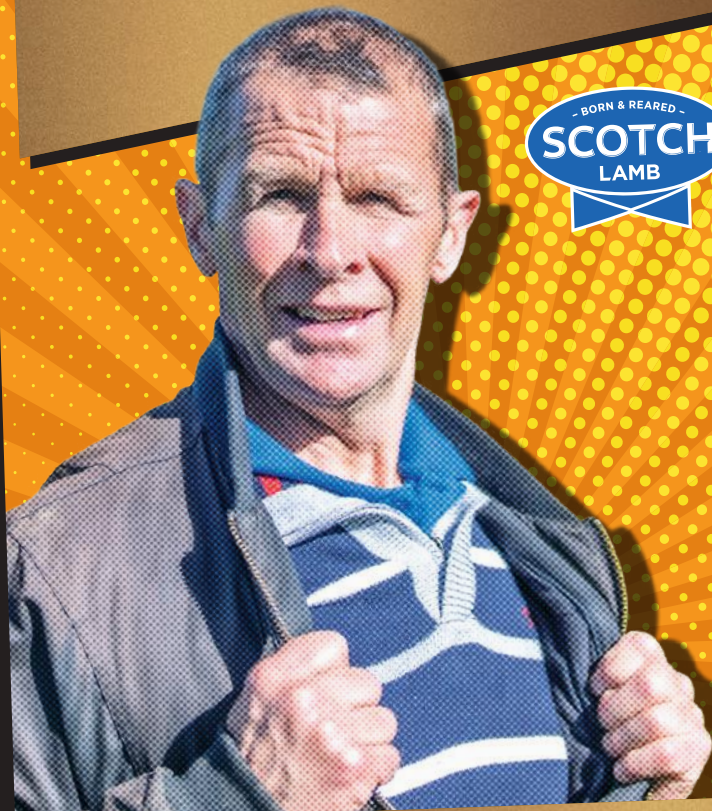
2 tbsp unsalted Butter
400g Mushrooms, very finely chopped (can be pulsed in a food processor, but not pulverised)
20g dried Porcini powder
1 tsp chopped Thyme leaves

METHOD

1. In a broad-based pan, sear the seasoned beef in hot oil and butter, turning every 30 seconds. Don't cook the meat, just brown the outside.
2. Set aside to cool then chill for an hour if time allows.
3. Melt the unsalted butter in the pan and sauté the mushrooms with the thyme and porcini powder until the juices are absorbed and texture is dry and loose. Season lightly and allow to cool.
4. Roll out the pastry on a large sheet of lightly floured baking parchment to thickness of a £1 coin. Lay 4 sheets of Parma ham in the centre to prevent beef juices seeping into the pastry.
5. Spread the pâté over the chilled beef but not the ends, then coat the pâté with the mushrooms patting them into place. Lift the covered beef carefully onto the paper.
6. Brush the pastry edges with the beaten egg and snugly wrap the beef and seal a crest along the top of the ridge, pinching firmly into place. Do the same at the ends. Trim the wobbly edges off the pastry and with sharp scissors, snip 1cm wide tabs along the top. Brush the pastry tabs with egg then fold down tabs. Fold alternate tabs to the left, and remaining tabs to the right, then firmly press into place so they look like a zip or a plait! Repeat with the ends.
7. Brush entirely with the rest of the egg and chill on the roasting tray for about 30 minutes to firm up the pastry.
8. Heat the oven to 210°C.
9. With the tip of a sharp knife, score the pastry from the ridge to the base on both sides of the parcel, taking care not to cut through. Make several little slits at the top of the pastry to let steam escape and to prevent the pastry from splitting.
10. Cook for 15 minutes, then reduce oven temperature to 180°C for a further 35 minutes for rare, or 45 minutes for medium. If the pastry is browning too quickly, cover loosely with a sheet of baking parchment.
11. Remove from the oven and allow to rest for at least 10 minutes before cutting a thick slice for each person.



OUR INCREDIBLE FARMERS



NAME: *JIM MCLAREN*

PROTEIN: *SCOTCH LAMB*

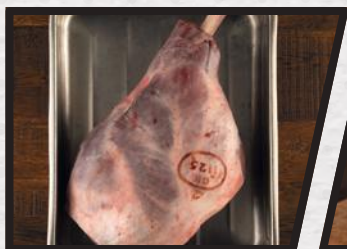
FARM: *STIRLING*

YEARS: *44 YEARS FARMING*

THE PERFECT FEAST

If you will be cooking for a lot of family and friends, our cooking guides make it easy to judge just how much Beef, Lamb or Pork to serve for the perfect festive feast.

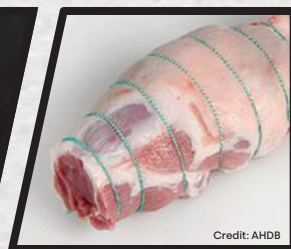
CUT	COOKING INSTRUCTIONS	SERVING SUGGESTION
LEG OF LAMB (BONE IN)	<p>Allow 350-400g per person.</p> <p>20 mins at 220°C – then 25 mins per 500g at 180°C for Medium. Plus or minus 10 mins for Well Done/Rare.</p>	<p>Pierce small incisions in the lamb and stud with rosemary and garlic before cooking. Serve with dauphinoise potatoes for a perfect marriage.</p>
RACK OF LAMB	<p>Allow 2-3 cutlets per person.</p> <p>12-15 mins at 200°C for Medium. Plus or minus 4-5 mins for Well Done/Rare.</p>	<p>Marinate overnight with rosemary, thyme, garlic, lemon rind and olive oil. Serve with boiled, halved baby potatoes in a herb dressing.</p>
CARVERY SHOULDER OF LAMB	<p>Allow 350-400g per person.</p> <p>15 min at 220°C – then 50/60 mins per 500g at 180°C for Medium. Plus 10 mins for Well Done.</p>	<p>Serve with Boulangère potatoes. The lamb can be cooked on top of the potatoes making a one tray dish.</p>



LEG OF LAMB (BONE IN)



RACK OF LAMB



CARVERY SHOULDER OF LAMB

TOP TIPS FOR SOME INCREDIBLE CHRISTMAS FLAVOUR...

LEG OF LAMB (BONE IN)

Cook on a bed of sliced root vegetables. It protects the meat during cooking and helps flavour the gravy.

RACK OF LAMB

Ask your butcher to French trim the lamb rack making it oven ready and easy to carve. Seal the racks on all sides in a hot pan before roasting.

CARVERY SHOULDER OF LAMB

Longer slower roasting helps this inexpensive joint and makes for a succulent roast.

EASY MINI SCOTCH LAMB FLATBREADS





INGREDIENTS

Leftover roast Scotch Lamb (or a small Scotch Lamb leg steak or fillet, seasoned well, seared to pink and cut into slices)
Rocket leaves
Drizzle of extra virgin Olive Oil
Squeeze of fresh Lemon juice
Scattering of Pomegranate seeds
Salt and Pepper to taste
Small skewers

SALSA VERDE

Combine all the following ingredients and blitz in a food processor:
30g each of Parsley, Mint and Basil
1 tbsp small Capers (well washed if brined)
Zest of an unwaxed Lemon
1 clove Garlic
2-3 Anchovy fillets (optional)
50ml extra virgin Olive Oil
Pinch of Sea Salt – to taste

HOMEMADE FLATBREADS

300g plain Flour, plus extra for rolling
Large pinch of Sea Salt
50ml Olive Oil
185ml Milk
3-4 tsp Sunflower or Rapeseed Oil for cooking

METHOD

1. Mix all the flatbread ingredients (except the oil) to form a dough. You should be able to work it with your hands, if it is sticky add a little more flour. Knead briefly, wrap in cling film and rest it for 30 minutes at room temperature. The dough will keep in the fridge for a few days at this stage.
2. Cut the dough into 8 pieces and roll each into an oval shape.
3. In a heavy based frying pan, heat a teaspoon of oil and griddle the flatbreads until they're golden, puffed and slightly charred each side. Do not crowd the pan, cook 1 to 2 at a time.
4. Set aside cooked flatbreads on a lightly moistened tea towel to keep them warm.
5. To serve dress the rocket with olive oil and lemon juice and season with a little sea salt – to your taste.
6. Assemble your flatbreads by adding the rocket, lamb, pomegranate seeds and salsa verde to the flatbread pocket and secure with a small skewer.



OUR INCREDIBLE FARMERS



NAME: TOMMY WILKINSON

PROTEIN: SPECIALLY SELECTED PORK

FARM: HAWICK

YEARS: 55 YEARS FARMING

THE BEST CUT, THE BEST TIME

It's easy to overindulge at Christmas time – but our handy guides give you suggested portion sizes for different cuts and for the number of guests – and to help keep you right we've also included cooking times.

CUT	COOKING INSTRUCTIONS	SERVING SUGGESTION
PORK LOIN	Allow 300g per person. 15 mins at 220°C – then 40 mins per 500g at 180°C.	Serve with a zingy pineapple salsa on a bed of sautéed peppers seasoned with smoked paprika.
ROAST HAM	Allow 300g per person. 30 mins at 220°C – then 40 mins per 500g at 180°C.	Serve with something fruity such as a spiced plum jam to complement the ham and a crunchy vegetable slaw.
PORK SHOULDER	Allow 350g per person. 30 mins at 220°C – then 60 mins per 500g at 180°C.	Season the pork joint with Ras el Hanout and serve with harissa and lemon couscous.



PORK LOIN



ROAST HAM



PORK SHOULDER

TOP TIPS FOR SOME INCREDIBLE CHRISTMAS FLAVOUR...

PORK LOIN

Score and salt the fat side of the loin to ensure a crispy crackling.

ROAST HAM

Towards the end of cooking remove the rind from the ham leaving a layer of fat, score the fat in a diamond pattern and brush with honey/mustard glaze – return to oven to colour.

PORK SHOULDER

Longer slower cooking will create perfect pulled pork.

SPECIALLY SELECTED PORK CHRISTMAS STEW





INGREDIENTS

500g lean Specially Selected Pork boneless shoulder, trimmed and cut into 3cm thick chunks
3 tbs reduced salt Soy Sauce
3 tbs Shaoxing Cooking Rice Wine or Dry Sherry
10g fresh Ginger Root, peeled and finely chopped
2 Garlic Cloves, peeled and finely chopped
1 large fleshy Red Chilli, deseeded and finely chopped
2 tbs Scottish Rapeseed Oil
1 large Red Pepper, deseeded and cut into chunks
225g Carrots, peeled and thickly sliced
200g brown or chestnut Mushrooms, halved or quartered
2 Star Anise
1 small Cinnamon stick

SPICE MIX

If you prefer, use 1-2 tsp Chinese Five Spice Powder as an alternative to the Star Anise and Cinnamon stick.

METHOD

1. Put the pork into a bowl. Mix together the soy sauce, wine, ginger, garlic and chilli. Cover and leave to marinate for 30 minutes. If you have more time, leave in the fridge overnight.
2. Preheat the slow cooker for 20 minutes on High. Meanwhile, heat the oil in a frying pan until hot and stir fry the pepper, carrots and mushrooms for 2 minutes. Use a slotted spoon to transfer them to the slow cooker and cover with the lid.
3. Drain the pork, reserving the marinade. Reheat the frying pan juices until hot and then stir fry the pork for 2-3 minutes until browned all over. Transfer to the slow cooker and re-cover.
4. Pour 300ml water into the frying pan and add the spices and reserved marinade. Bring to the boil then pour over the pork and vegetables. Stir everything together, then cover and leave to cook for 4-4 1/2 hours, until tender and thoroughly cooked.
5. To serve, discard the spices, ladle the stew into serving bowls and serve with steamed or stir-fried vegetables, chunky bread, rice or noodles. Sprinkle with spring onions and extra chilli for crunch and bite.



TOP TIP

COOKING UP A SHOWSTOPPER IS EASIER WHEN YOU'VE GOT THE RIGHT TOOLS. SO, TREAT YOURSELF TO A GREAT KITCHEN KIT FOR CHRISTMAS!



"Respecting the meat as much as anything else in creating the perfect roast is just as important. Flavourings, herbs, spices and seasonings are very important for getting the best flavours from the meat, which in toe helps with the flavours in creating the best gravy from the pan juices. Make sure you've got the right tools for job too - a pair of raw meat tongs, a pair of cooked meat tongs (don't have to be different, just not one pair to do both jobs), a sharp carving knife and a roasting fork if you have one."

RYAN MARSHALL
Executive Chef, Marine Troon



InCREDible

CHRISTMAS PREPARATION

Remember, cooking up this year's Christmas blockbuster will be much easier when you have got Professor Prep on your side. In this section, we focus our attention on how to get the best from your fresh veg and how to make the freezer your friend – with some insider festive cooking and preparation tips for both before and after the big bash.

TWICE AS GOOD ROASTERS

To save time on the day, you can cook your roast potatoes (and other root vegetables) well in advance. Simply peel, chop and parboil them, then roast them in the oven. When they're done, let them cool down, pour off any extra fat, cover with tin foil, and store them safely in the fridge. You can then reheat them for 10 minutes in a very hot oven after your meat has cooked – and they'll taste every bit as delicious – if not more!

PERK UP YOUR VEGETABLES

For a quick way to revive limp or wrinkly veg on the day – just pop them in a bowl of iced water for an hour or two. This handy hack gives carrots their crunch back and works well with leafy greens such as spinach or broccoli too.

THE FREEZER IS YOUR FRIEND

Whether you're planning ahead, or worried about food waste, the great thing about most red meat dishes is that they can easily be frozen. So, if you

go a little over, there's no need to worry, you can just wait until your leftovers have cooled, and then place them in an air-tight container and pop it in the freezer to enjoy another day. Likewise, there's lots of things you can buy, prep or make well ahead of time and then keep them in the freezer – including savoury sides, delicious stuffing, extra sauces and homemade desserts.

DEFROST LIKE A KITCHEN PRO

Of course, you also need to plan ahead when thawing frozen food, especially meat. The best way is to thaw frozen food in the fridge, where it remains at a safe and constant temperature. If you've not left enough time, or there's not enough space to defrost food in the fridge, then you can put it in a sealed container and hold it under cold running water. Remember – DO NOT defrost meat directly under cold running water unless it is in a sealed container because harmful bacteria can be spread to your kitchen surfaces.

THE SEVEN DISHES OF CHRISTMAS (EVERY ONE'S A HERO!)

Extend your festive celebrations right through to New Year's Eve with these tasty Beef, Lamb and Pork recipe ideas. You'll find these recipes and lots more online at makeitscotch.com



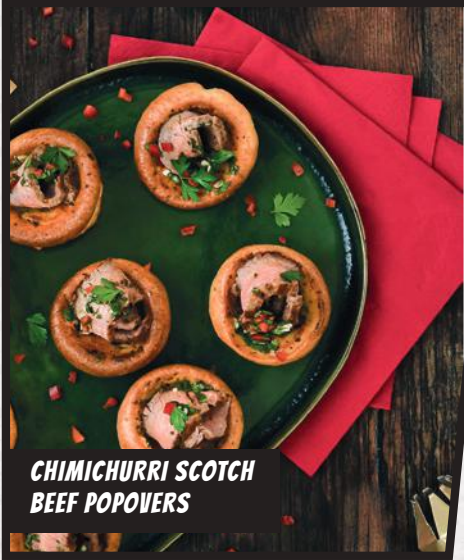
**SCOTCH BEEF RAGU
MAC AND CHEESE**



**SPECIALLY SELECTED
PORK RAMEN**



**SPECIALLY SELECTED PORK
SLIDERS WITH SLAW**



**CHIMICHURRI SCOTCH
BEEF POPOVERS**



**HARISSA SPICED SCOTCH
BEEF SIRLOIN STEAKS**



**SPICED POMEGRANATE
SCOTCH LAMB**



**SHREDDED SCOTCH LAMB
AND PARSNIP SALAD**

InCREDible

FROM START TO FINISH

OK, so Christmas dinner is over, and you're basking in the glow of your new superhero status. You've stored all your tasty leftovers in the fridge, or in the freezer, and now it is time to relax and unwind a bit – before the next big tuck in. But don't worry we've still got your back – it's still Christmas after all – and we wouldn't leave you just yet. So, here's some more ideas to make the most of the rest of the day...

GET SOME FRESH AIR

It's always a good idea to get outdoors for a walk with family and friends post dinner – it helps with the digestion for one thing! Breathe in all that fresh air, stretch the legs, and you will soon begin to work up an appetite for the next treat.

WATCH A MOVIE

We really should suggest Superman, Ironman or Guardians of the Galaxy – but the truth is Home Alone is our absolute favourite Christmas movie bar none. So, break open the fancy chocolates, kick off your shoes and sit back and enjoy!

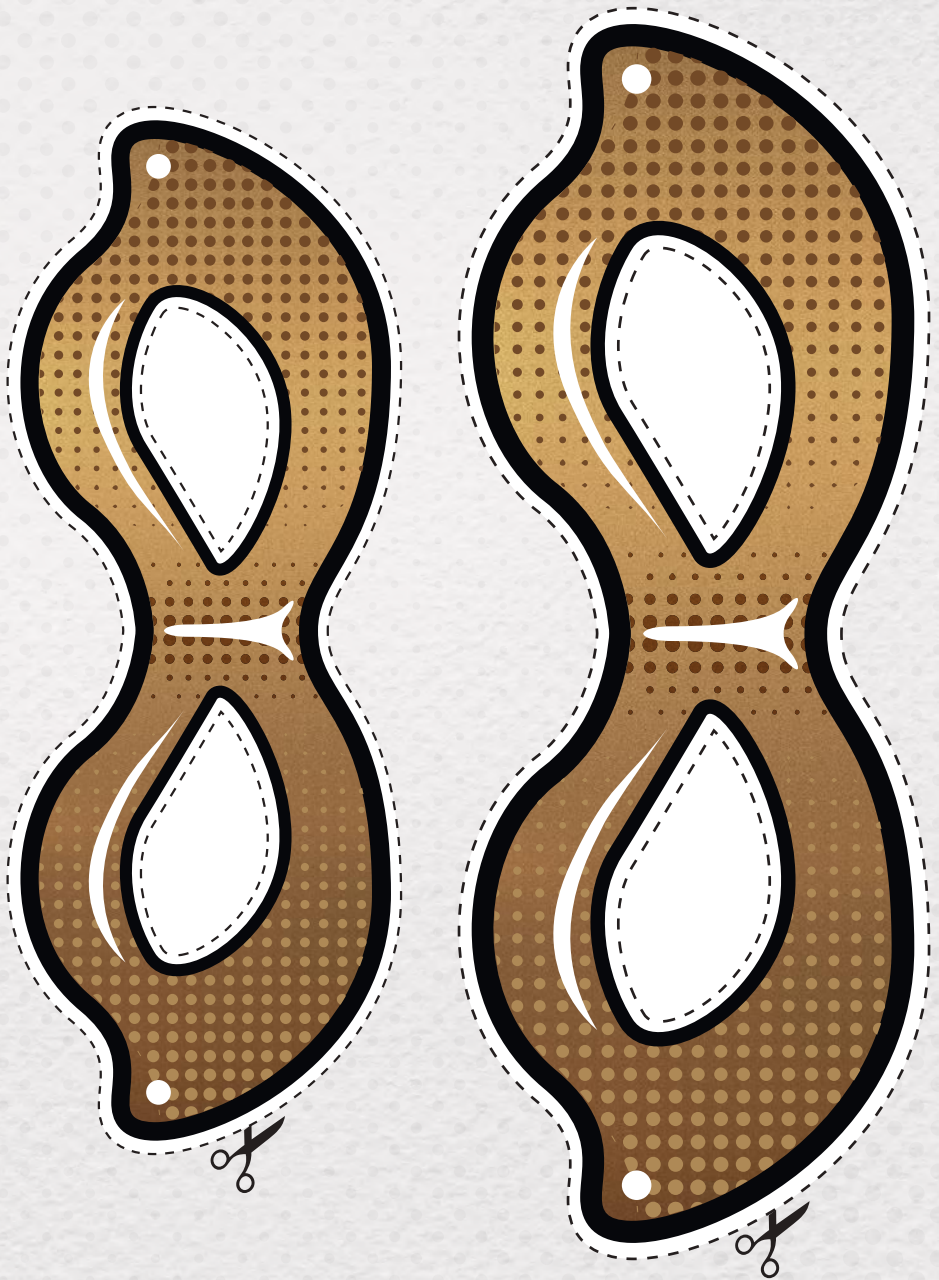
GET INTO CHARACTER

And now it's your chance to play superhero too – or maybe encourage the kids at your Christmas party to do so. Cut-out your hero-starter mask opposite – string it up, put it on – and you discover your character just like that! Capture the moment on film – we don't recommend you try to fly just yet – and share your pics with us online.

PUT ON A PERFORMANCE

And then once you're all hero-masked up – get the kids (and adults) to put on their own super hero show. Come up with your own wacky save-the-world names – Beefy McBeef anyone – and then enact out a scene from your first imaginary movie. It's a creative and fun way to eat up some hours (and calories) after dinner or on a snowy winter's day.





HAVE AN INCREDIBLY FUN DAY...

THAT'S WHAT THEY CALL A WRAP

We hope you found our superhero festive guide a useful scene setter for preparing for a fantastic foody Christmas featuring the best of Scotch Beef, Scotch Lamb and Specially Selected Pork.

Remember, if you get your preparation right, seek out the best inspiration (visit [makeitscotch.com](https://www.makeitscotch.com) for more), and focus on celebrating everything that's super good at this cracking time of year – then you won't go far wrong.

MAKE IT MEMORABLE

Christmas and New Year should always be memorable. It should be about having loads of laughs with friends and family. It should be about long fun-filled days and nights you will never forget. And it should be about sharing good food with good company. And when you choose Scotch red meat – you will most certainly have the good food bit covered!

SHARE YOUR INSPIRATION

If you have Christmas tips, hints, recipes or suggestions that you would like to share with us then please do post them on our social media feeds – and tag them **#incredible2023**

SHARE YOUR FESTIVE SCENES

Likewise share images of your Christmas dinner showstoppers with us – featuring the best of Scotch Beef, Scotch Lamb and Specially Selected Pork – and, of course, you, your family and your friends too!

#INCREDIBLE2023

**SHOW US HOW YOU BRING OUT THE SUPERHERO
IN YOU (AND IN THE SCOTCH) AT CHRISTMAS!**



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