



THE SCOTCH
Butchers
CLUB
EST. 1987
THE CRAFT. THE CUT.

LET'S TALK ABOUT CHRISTMAS

Prepare for a fantastic foody Christmas with our festive guide featuring the best of **Scotch Beef**, **Scotch Lamb** and **Specially Selected Pork**.



Discover...

- 05 Let's have a Chrimbo with Cred
- 06 A Fine Festive Time
- 09 Your Scotch Butcher
- 10 Christmas Beef Cuts
- 12 Spiced Cranberry Scotch Beef
- 14 Christmas Lamb Cuts
- 16 Spiced Pomegranate Scotch Lamb
- 18 Christmas Pork Cuts
- 20 Citrus Roast Pork Shoulder
- 22 Recipe Notes
- 24 Christmas Planning
- 27 Christmas Cooking
- 28 Seven Festive Dishes
- 31 After Dinner Glow
- 32 Fab Festive Tips
- 34 Plan Ahead

LET'S GET TOGETHER AND EAT TOGETHER

The seven days of Christmas are a time for getting together and eating together with family and friends. We love a Christmas gathering (or two), and perhaps more than ever, this year will be about sharing the best of Christmas, making the most of our time with loved ones, and perhaps sharing the cost as well.

So we've got lots of tips not only for eating well, but also for getting the best cuts at the best prices. Indeed, hosting a festive feast or two at home with family or friends is likely to be the most cost-effective option – and you control the wine list too!

DINING IN IS THE NEW DINING OUT!

Whether you fancy Beef, Pork or Lamb, your local Scotch Butcher can help to make sure you get the best cuts for every occasion from Christmas Eve right through Christmas Day, Boxing Day and beyond. We have it all covered and with inspirational ideas for using up those tasty leftovers too – we can help you make sure that things not only go well, but they also go further.

So let's get planning...



Lip-smackin' celebrations with *Creed*



MAKEITSCOTCH.COM

Make it



LET'S HAVE A Chrimbo with Cred

This is the year we rediscover Christmas. This is the year we can get together with family and friends and make Christmas a celebration to remember! After all we've been through recently, this festive season is going to be THE best of times; a time to eat well, drink well and be merry! It's going to be unforgettable.

And to help make sure it is all that and more, we've put together this helpful guide to cooking up a Christmas festival of food. It's packed full of festive recipes, catering tips, and meaty advice. Think of it as your first present – the gift that will just keep giving – and then read on and get ready to put the merry into Merry Christmas with us.

WE'VE GOT THE SEVEN DAYS OF CHRISTMAS COVERED

Fine festive food is not all just about Christmas dinner. Certainly, serving up a juicy joint of Beef, a succulent Lamb roast, or a mouth-watering roast Pork with crispy crackling are all delicious

alternatives to a traditional Turkey on the big day – and you'll find we've got advice on the best cuts and serving suggestions for all these. But we've also got plenty of other ideas for meals right through the festive season. You can mix things up and try different cuts of Beef, Lamb and Pork – with recipes that will help to make your money go further too.

ALWAYS 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. Find out more about the Scotch Difference at makeitscotch.com

Top Tips for some Chrimbo savings...

Write things down and organise your food early. Don't over order – have a realistic plan of what you're putting on each plate, visualise everything on the plate and you might realise you have way too much!

Plan your leftovers... Instead of waiting for a fridge full of leftovers, check out some recipes beforehand – **we all need to avoid waste this year especially.**

A FINE FESTIVE TIME

EAT SCOTCH AND BE MERRY

Treating yourself is all part and parcel of Christmas – and that means eating the very best you can, when you can. This also means relaxing and overindulging, if you so choose, right through breakfast, lunch and dinner with some tasty snacks thrown in too!

These days, 'fine festive dining' also means making the most of your money, so you want to get quality Scotch meat, and ensure you make it go further by getting creative with your recipes and your leftovers. Every family has its favourite foods at Christmas, but if you're ready to spice things up on the meat front and try something a little bit different, then ask your local Scotch Butcher for some fresh ideas and culinary inspiration. They will be happy to suggest how you can make more for less, while still cooking to impress.

As well as suggesting different ways of putting the highest quality, locally sourced Beef, Lamb and Pork at the heart of your Christmas dinner, maybe even in a spectacular spread featuring all three, your local Scotch Butcher can offer tips and inspiration for wonderful winter warming meals right throughout the holiday.

There are plenty of great ideas on the following pages, but you'll find lots more in the butcher's shop and online at makeitscotch.com



MAKE IT SCOTCH IN THE MORNING

Even when you have over-indulged with your Christmas dinner – and had that little bit extra treat later in the evening too – it's amazing how peckish you can still feel next day! That's when a hearty fry up with a few rashers of Bacon, Black Pudding and a juicy Sausage or two can really hit the spot.

Indeed, it can be just the thing when you need a bit of a boost at breakfast – or brunch or lunch or any time of the day; you're on holiday after all! So go on get the sizzling started and let those aromas do their magic people-gathering trick in the kitchen.



"By supporting your local butcher, you are guaranteed the best local produce, and your butcher can supply not only Scotch Beef, Scotch Lamb and Specially Selected Pork, but also your side dishes and most items you require for a delicious Christmas dinner. If they run a Christmas Saver Scheme, you can also spread the cost of Christmas throughout the year."

SHELLEY ROBERTSON Scotch Butcher, Collie Butchers

TOP TIP

**HOW TO ENSURE
ROAST SCOTCH
BEEF IS TENDER
AND JUICY...**



Always rest your Beef at room temperature after cooking for ten minutes at least. This helps the meat to relax and to retain the juices. You can also roast your Beef on a bed of Onions, Carrots and Celery sticks to help keep it moist. It also makes for a cracking gravy.



"You should be confident in the provenance of your food. A good butcher will be more than happy to tell you about their suppliers and the best Christmas cuts. Rolled rib roast would be a favourite with us. Getting good advice means you won't overbuy, so you'll be getting value for your money too."

LOUISE FORSYTH

Scotch Butcher, Forsyths of Peebles

CHRISTMAS STARTS AT YOUR LOCAL SCOTCH BUTCHER

It feels good to shop local and support small businesses especially at Christmas. Scotch Butchers Club members are often at the heart of their communities, and with their expert knowledge they can help you find just what you need for that festive showstopper!

What's more your 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, recipe inspiration, cooking tips and serving suggestions for the seven days of Christmas.

CHAT CHRISTMAS CUTS

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

ADD OTHER ESSENTIALS

As well as the highest quality, fresh, locally sourced red meat, your Scotch Butcher can often offer you much more – including locally farmed veg, special sauces and craft condiments.

DON'T FORGET BREAKFAST

Remember it's not all about dinner, so pick up your breakfast pack essentials from your local Scotch Butcher too. Get your Bacon cut thin or thick and choose the finest Black Pudding and super tasty Beef or Pork sausages.

THE MYTH

"THERE'S LITTLE DIFFERENCE BETWEEN THE MEAT I GET FROM THE LOCAL BUTCHER AND THE SUPERMARKET THESE DAYS."



BUSTED: It's true there is now hardly any difference between butcher and supermarket prices – but the quality and freshness of the meat can be worlds apart. And as well as tip top cuts, your butcher can provide the exact amounts you need for festive entertaining, so there's no wastage.

"Our members proudly source and stock Scotch Beef, Scotch Lamb and Specially Selected Pork"

GORDON NEWLANDS
Quality Meat Scotland

FROM RARE TO WELL DONE

Tastes vary – so when you're cooking Beef, Lamb or Pork – you want to get it just right for your guests. That's why our handy guides have you covered from rare to well done.

CUT	TEMP	GUESTS	WEIGHT/SIZE	COOKING TIME
ROLLED RIB ROAST	180°C 350°F Gas 4-5	2	450g	30m Rare
				40m Medium
				55m Well Done
		4	900g	55m Rare
				1h Medium
				1hr 10m Well Done
		6	1.2kg	1hr 5m Rare
				1h 15m Med
				1hr 30m Well Done
SIRLOIN ROAST	180°C 350°F Gas 4-5	2	450g	30m Rare
				40m Medium
				55m Well Done
		4	900g	55m Rare
				1h Med
				1hr 10m Well Done
		6	1.2kg	1hr 5m Rare
				1h 15m Medium
				1hr 30m Well Done
TOPSIDE ROAST	180°C 350°F Gas 4-5	2	450g	30m Rare
				40m Medium
				55m Well Done
		4	900g	55m Rare
				1h Medium
				1hr 10m Well Done
		6	1.2kg	1hr 5m Rare
				1h 15m Medium
				1hr 30m Well Done
BRISKET	180°C 350°F Gas 4-5	2	450g	1hr 30m – 2hr
		4	900g	2hr – 2hr 30m
		6	1.2kg	2hr – 3hr

£££

£££

££

£

Top Tips...

Roast at 220°C in a pre-heated oven for the first 10 minutes before turning down to 180°C. Alternatively sear the meat in a hot pan until well browned, then roast in the oven.

For best results use a meat thermometer – 51°C for Rare, 63°C for Medium, 71°C for Well Done.

Allow to rest before carving. Temperature will continue to rise during resting.

Brisket is best enjoyed pot roasted.



ROLLED RIB ROAST



SIRLOIN ROAST

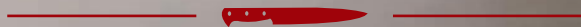


TOPSIDE ROAST



BRISKET

SPICED CRANBERRY SCOTCH BRISKET





INGREDIENTS

1.4kg boned and rolled Scotch Beef brisket
A pinch of Sea Salt/ground Black Pepper
2 x tbsp Scottish Rapeseed Oil
2 x Onions, peeled and sliced
450g Chantenay Carrots, trimmed/scrubbed
1 x large Orange
1 x Cinnamon stick
400ml Cranberry juice drink
150g fresh or frozen Cranberries
2 x tbsp clear Honey
15g Cornflour
Parsley, chopped

METHOD

1. Wash and pat dry the Beef. Season lightly all over and leave to stand for 20 minutes at room temperature before cooking.
2. Preheat a slow cooker to High. Heat the oil in a large frying pan and brown the meat all over for about 5 minutes. Drain the Beef and set aside.
3. Reheat the pan juices and gently fry the Onion and Carrots for 5 minutes, stirring, until very lightly browned.
4. Put the vegetables in the slow cooker, place the Beef on top and close the lid.
5. Use a vegetable peeler to pare off the Orange rind into strips, then extract the juice. Add to the frying pan along with the Cinnamon and Cranberry juice. Heat gently, stirring until boiling.
6. Pour over the Beef and place the lid on top. Cook on High for 4 hours, then reduce to Low and cook for a further 1 1/2 - 2 hours until tender. Turn the Beef occasionally during cooking to ensure even cooking – see above. Drain the Beef and put on a plate. Cover loosely with foil. Leave to stand for 10 minutes.
7. Drain the vegetables, reserving the cooking juices, cover and keep warm.
8. Discard the Cinnamon stick and Orange rind, then skim away the fat from the cooking juices.
9. Put the frozen Cranberries and Honey in a small saucepan and add 6tbsp of the cooking stock. Bring to the boil and simmer for about 5 minutes until the Cranberries are soft. Cover and keep warm.
10. Put the Cornflour in another saucepan and blend with a little of the remaining cooking stock to make a paste. Gradually stir in the remaining stock. Bring to the boil, stirring, then simmer for 1 minute until slightly thickened. Cover and keep warm.
11. To serve, sprinkle the Beef with chopped Parsley and serve with the pot vegetables. Garnish with Orange and Parsley. Accompany with the Cranberry sauce and gravy, along with smashed Potatoes, Lentils and Sprouts. Discard the butcher's string and fat from the beef before slicing to serve and keep warm.

Leftovers...

Shred some pieces of leftover Beef and reheat in a little of the Cranberry gravy until piping hot. Use to fill readymade Yorkshire Puddings with a dollop of Cranberry sauce or Horseradish as a cocktail canapé, quick supper or snack.

See recipe notes on Page 22

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	TEMP	GUESTS	WEIGHT/SIZE	COOKING TIME	
LEG OF LAMB	180°C 350°F Gas 4-5	6 – 8	2kg – 2.5kg	20m per lb and 20m over	£££
RACK OF LAMB (Min 2 ribs per portion)	200°C 400°F Gas 6	2	1 x 4 Rib Rack	8m Rare 10m – 12m Medium 14m – 16m Well Done	££
		4	2 x Rib Rack	8m Rare 10m – 12m Medium 14m – 16m Well Done	
		6	2 x 4 Rib Rack	8m Rare 10m – 12m Medium 15 – 18m Well Done	
ROLLED SHOULDER	180°C 350°F Gas 4-5	2	450g	40m Rare 50m Medium 1hr Well Done	£
		4	900g	1hr Rare 1h 15m Medium 1hr 30m Well Done	
		6	1.2kg	1hr 30m Rare 1h 45m Medium 1hr 50m Well Done	
LAMB SHANK	160°C 325°F Gas 3	2	2 shanks	2hr – 3hr	£
		4	4 shanks		
		6	1.6 shanks		

£ BUDGET ££ MEDIUM £££ PREMIUM

Top Tips...

Lamb Leg/Shoulder – roast at 220°C in a pre-heated oven for the first 10 minutes then turn down to 180°C.

Use a meat thermometer – 51°C for Rare, 63°C for Medium, 71°C for Well Done. Allow to rest before carving. Temperature will rise during resting.

Lamb Racks – sear in a hot pan until browned on all sides before roasting. If they are all the same size, roast on one tray – allow space for an even cook.

Lamb Shank is best enjoyed being pot roasted.



LEG OF LAMB



RACK OF LAMB



ROLLED SHOULDER



LAMB SHANK

SPICED POMEGRANATE SCOTCH LEG OF LAMB





INGREDIENTS

2kg Scotch Leg of Lamb, trimmed
Pinch of sea salt/freshly ground black pepper
1 x tsp Ground Allspice
A few fresh Bay leaves
A few sprigs of fresh Rosemary
300g Red Onions, peeled and thickly sliced
2 x tbsp Pomegranate molasses
1 tbsp Scottish Rapeseed Oil
600ml 100% Pomegranate juice

METHOD

1. Put the Lamb on a board, season lightly and rub all over with the Allspice. Leave to stand at room temperature for 30 minutes.
2. Preheat the oven to 190°C/170°C Fan Oven/Gas 5. Put a few Bay leaves and Rosemary sprigs in a roasting tin just big enough to fit the Lamb and add the Onions.
3. Sit the Lamb on top. Mix the Pomegranate molasses and oil together and brush over the Lamb.
4. Pour 300ml Pomegranate juice into the tin. Cover the tin with foil and cook for between 2 and 2 1/2hrs, until cooked to your liking. Baste the Lamb occasionally during cooking and remove the foil for the last 20 minutes of cooking to brown the meat.
5. Drain the Lamb, reserving the cooking juices and Onion, and discard the herbs. Cover the Lamb lightly with foil and leave to stand for 20 minutes.
6. While the Lamb is standing, remove the fat from the cooking juices and pour the juices into a blender. Add the reserved Onions and blitz until smooth. Transfer to a saucepan and stir in the remaining Pomegranate juice. Heat, stirring, until boiling, then simmer for 5 minutes until slightly reduced and thickened. Cover and keep warm.
7. To serve, arrange the Lamb on a serving platter. Garnish with fresh herbs and sprinkle with Pomegranate seeds. Serve with the Pomegranate and Onion gravy and accompany with Honey roasted Carrots and baby Parsnips.

Leftovers...

Finely chop or mince leftover cooked Lamb and mix with cooked Chickpeas and a curry sauce. Cover with mashed Potato and Carrot on top and bake until golden and piping hot. Sprinkle with chopped Coriander and serve with salad.

See recipe notes on Page 22

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	TEMP	GUESTS	WEIGHT/SIZE	COOKING TIME	
MW	ROLLED PORK LOIN	180°C 350°F Gas 4-5	2	450g	50m	£££
			4	900g	1h 15m	
			6	1.2kg	1hr 30m	
	PORK SHOULDER	180°C 350°F Gas 4-5	2	650g	1hr 15m	££
			4	1.3kg	1hr 55m	
			6	2kg	2hr 30m	
	PORK FILLET	180°C 350°F Gas 4-5	2	400g	20m	££
			4	2 x 400g	20m	
			6	3 x 400g	20m	
WD	PORK BELLY	220°C 430°F Gas 7 for 30m 30m per 450g 160°C 325°F Gas 3	2	450g	1hr	£
			4	900g	1hr 30m	
			6	1.2kg	1hr 50m	

£ BUDGET ££ MEDIUM £££ PREMIUM

"Shopping with your **local Scotch Butcher** not only means supporting local jobs and low food miles but they will also be more than happy to provide you with **the best advice** on different cuts and cooking advice to suit your cooking ability and budget as well as the quality of the meat being **second to none.**"

LAURA BLACK Scotch Butcher, Hugh Black & Sons

Top Tips...

Roast at 220°C in a pre-heated oven for the first 10 minutes before turning down to 180°C.

Alternatively sear the meat in a hot pan until well browned, then roast in the oven.

Allow to rest before carving. Temperature will continue to rise during resting.

Pork Fillet is best cut in equal sized pieces before roasting to allow even cooking.



PORK LOIN



PORK SHOULDER



PORK FILLET



PORK BELLY

CITRUS ROAST PORK SHOULDER



PREP

15m

COOK

**2hr
30m**

SERVES

6

INGREDIENTS

1.75kg prepared boneless Specially Selected Pork shoulder with skin scored
 Fresh Thyme, a small bunch
 6 x Garlic Cloves, peeled and crushed
 1 x small Lemon
 1 x small Lime
 2 ½ tsp fine Sea Salt/ground Black Pepper
 2 x fleshy Red Chillies, deseeded/chopped
 1 tbs clear Honey

METHOD

- Put the Pork on a board and remove the string. Depending on how the meat has been prepared, either open out the meat completely, or carefully slice under the skin to allow it to fold back without removing it completely.
- Pierce the meat in several places using the tip of a sharp knife. Put to one side.
- Strip away 1tbsp leaves from a few stems of Thyme and place in a bowl. Mix in the remaining ingredients. Spoon over the pierced meat.
- Reform the joint or flip back the skin and retie tightly with clean string. Pat the rind dry with kitchen paper and chill, uncovered, for at least 2–3 hours or overnight, to allow the flavours to develop.
- When ready to cook, remove the Pork from the fridge. Place a few sprigs of Thyme in the centre of a small roasting tin. Drain the Pork and place on top of the Thyme. Leave to stand for 30 minutes before cooking.
- Preheat the oven to 220°C/200°C Fan Oven/Gas 7. Pat the Pork skin dry thoroughly using kitchen paper. Rub the remaining fine Salt into the skin and fat. Roast for 30 minutes.
- Reduce the oven to 180°C, 160°C fan oven, Gas 4. Cook for a further 1hr 50 minutes to 2hrs until cooked to your liking. Transfer the Pork to a carving board, discard the Thyme, and cover very loosely. Leave to stand for 20 minutes.
- To serve, sprinkle the Pork with more fresh Thyme leaves and chopped Red Chilli. Accompany with roast Potatoes and pigs in blankets, garnished with Thyme sprigs. Remove the string and crackling from the Pork before carving.

Leftovers...

Shred or slice pieces of leftover Pork and stir fry with chopped Spring Onion, cooked Sweetcorn and Mexican spices. Serve in warm Tortilla wraps or Taco shells with salad and dress with a little Chilli or barbecue sauce.

See recipe notes on Page 22

Recipe Notes...

Hints and tips to get the best out of your chosen cuts

SPICED CRANBERRY SCOTCH BEEF

1. Turn the meat over in the cooker about three times during cooking so that it cooks more evenly. Only remove the lid for a minimum amount of time in order to preserve as much heat as possible.
2. You can cook this recipe in a conventional oven if preferred. Preheat the oven to 180°C/160°C Fan Oven/Gas 4. Proceed with the recipe on page 13 and place everything in a lidded casserole dish. Cover the top with foil, then the lid and roast for 3–3 1/2 hours, turning the meat over halfway through until tender.
3. Using a whole Cinnamon stick for this recipe gives a mellow, sweet spice flavour to the dish. If preferred, use 1 to 1 1/2 tsp ground Cinnamon.
4. For an easy accompaniment, boil 600g same-size Charlotte Potatoes for about 10 minutes until just tender. Drain well and stand for 10 minutes. Use a potato masher to squash the Potatoes without breaking them up too much. Heat 2tbsp Rapeseed Oil in a large frying pan until hot, add the Potatoes in a single layer and cook for 5 minutes until golden underneath. Carefully turn them over, sprinkle with a drained can of Green Lentils, 150g thinly sliced Brussels Sprouts and four chopped Spring Onions. Season with Garlic granules and a little Salt and Pepper. Cover with a lid and leave to cook over a low heat for about 20 minutes until the Sprouts are tender. Mix together to serve.

SPICED POMEGRANATE SCOTCH LAMB

1. Pomegranate molasses is a thickened, reduced form of Pomegranate juice with a sharply-sweet flavour, and is used in sweet and savoury Middle Eastern recipes. If preferred, replace with 1tbsp clear Honey and 1tbsp Lemon juice.
2. 100% Red Grape juice would make a tasty alternative to Pomegranate juice if preferred.

CITRUS ROAST PORK SHOULDER

1. The citrus juices in this Pork recipe help to tenderise the meat as it marinates and cooks. If preferred, blitz the marinade ingredients together in a blender to make a paste to spoon over the Pork.
2. If you prefer less of a spicy kick for your roast, replace the Chilli with half a small, chopped red or orange Pepper.
3. If you are a Garlic fan, try roasting halved Garlic bulbs alongside the Pork for the last 40 minutes of cooking. They will cook to a sweet, tenderness and makes a delicious garlicky paste to serve with the roast meat.

**PLEASE NOTE: ALL RECIPE TIMINGS
PROVIDED ARE APPROXIMATE.**



PLAN AHEAD TO STAY COOL AT CHRISTMAS

Christmas can be a busy time, not least if you are entertaining – and preparing a big dinner too. That's why it's important to plan ahead and do as much prep as possible in advance to help you get through the seven days of Christmas in great spirits! So as well as talking to your Scotch Butcher and ordering your meat nice and early to skip the rush, here's some more time-saving hints and handy tips to take the stress out of festive cooking.

LOOK OUT YOUR COOKING ESSENTIALS

Cooking up a Christmas showstopper is much easier when you've got the right tools for the job. Our go-to Christmas cooking essentials include:

- ✓ Roasting dish
- ✓ Steamer
- ✓ Potato masher
- ✓ Vegetable peeler
- ✓ Carving knife
- ✓ Gravy boat
- ✓ Serving platter
- ✓ Serving spoons

FREEZE FOR FUN

There are lots of things you can buy, prep or make ahead of time and pop them in the freezer – sides, stuffing, sauces and homemade desserts. Likewise, if you use lots of fresh herbs, you can freeze them in an ice cube tray in water, olive oil or stock.

DEFROST FOR GOOD

Of course, you need to plan ahead when thawing frozen food, especially meat. The best way is to thaw frozen food in the fridge, where it will remain at a safe and constant temperature. If you cannot defrost food in the fridge, you could put it in a container and then place it under cold running water. Remember – **DO NOT** defrost meat under cold running water unless it is in a sealed container because harmful bacteria could be spread to surfaces.

EASY TO FREEZE

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.

TOP TIP

SOME IDEAS FOR COOKING LAMB FOR CHRISTMAS DINNER...



Lamb is versatile and its rich taste combines well with herbs and spices. So why not wow your guests with classic Roast Leg of Lamb with Garlic and Rosemary or a very festive looking Moroccan Lamb Tagine with Dates and Pomegranates.

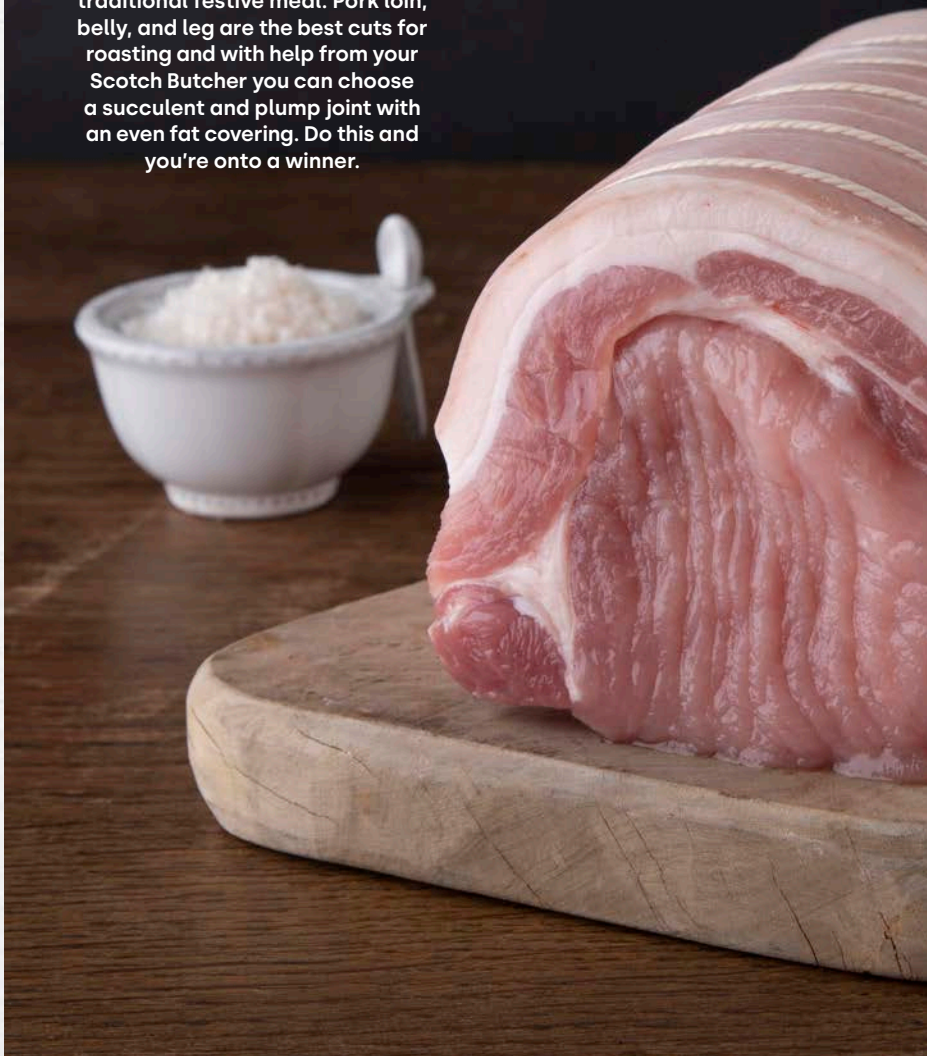


TOP TIP

THE BEST WAY TO BRING OUT THE FLAVOUR IN PORK



Christmas Roast Pork is a traditional festive meal. Pork loin, belly, and leg are the best cuts for roasting and with help from your Scotch Butcher you can choose a succulent and plump joint with an even fat covering. Do this and you're onto a winner.



SERVING UP THE PERFECT CHRISTMAS DINNER

A perfect roast makes for a perfect Christmas. Our Scotch recipes provide you with inspiration for dishes that are ideal for entertaining and are easy to pop in the oven for a melt-in-the-mouth feast that your family or friends are sure to enjoy.

Whether you're feeling adventurous with your Christmas dinner, or want a tried and tested classic, your local Scotch Butcher can serve up even more great suggestions! So don't be afraid to ask or to check out the recipes at makeitscotch.com. In the meantime, here's some handy hints to help you get a tasty dinner to the table – and to get it there on schedule with the minimum of stress.

ROCKIN' ROASTIES

To save time, cook your roast Potatoes (and other root vegetables) in advance. Simply peel, chop and parboil them, then roast in the oven. When they're done, let them cool down, pour off any extra fat, cover with tin foil, and store 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.

PERFECT PAIRINGS

If you're looking for tasty inspiration, these perfect pairings will help you get creative with your Christmas combinations. To go fabulously fruity, try Pork with Apple or Pear, Beef with Blackberry or Lime, and Lamb with Lemon or Apricot. Other amazing flavour combos include Lamb and Anchovies, Lamb and Dark Chocolate, Beef and Beetroot, and Pork and Cinnamon.

REFRESH YOUR VEG

For a quick way to revive limp or wrinkly veg on the day – just pop 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.

SAVE YOUR LEFTOVERS

To avoid wasting good food, store all your tasty leftovers in the fridge. Use airtight containers or wrap them in airtight packaging to keep bacteria out and the flavour in. It is best to use the top shelf in your fridge for leftovers and make sure to use what you refrigerated earliest first. There are loads of great recipe ideas for using your leftovers right through the seven days of Christmas at makeitscotch.com



SEVEN FRESH FESTIVE DISHES TO SAVOUR...

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



**ROAST SCOTCH BEEF WITH
RED WINE JUS**



**SLOW COOKED SPECIALLY SELECTED
PORK STEAK WITH ASIAN FLAVOURS**



**SPECIALLY SELECTED PORK CHRISTMAS
TRIMMINGS TRAY BAKE**



**CHIMICHURRI SCOTCH
BEEF POPOVERS**



**SCOTCH BEEF MEATBALL SUBS WITH
SPROUT AND APPLE SLAW**



**SPICY SCOTCH
LAMB PASTRIES**



**FESTIVE SCOTCH
LAMB BOBOTIE**



TIME TO RELAX IN THE AFTER-DINNER GLOW

OK, so dinner was an outrageous success, you've stored all your tasty leftovers in the fridge, or in the freezer, asked the others to tidy up the kitchen (of course), and now everyone is chilled and stuffed – well for the time being at least!

But don't worry we've still got your back – it's still Christmas – and we have some final handy bits of Sage (and Onion) advice...

GET SOME FRESH AIR

It's always a good idea to get outdoors for a walk with family and friends post dinner. Breathe in that fresh air, stretch the legs, and get your digestion moving to help make way for the next big treat!

DO SOME SCOTCH SURFING

Don't worry there's no need to squeeze into that new wetsuit just yet. Simply go online and check out some of the new features at makeitscotch.com where you will find lots of ideas for healthy diets (in the New Year of course) and everything else from recipes and cooking tips to farm-based holidays for next summer.

FEELING PECKISH YET?

Well it is Christmas – so it doesn't take very long for people to start thinking about what they can eat next. Maybe it's a late-night snack or tomorrow's lunch, but either way we have you covered with our savoury snacks and some tips for leftover magic.

SCAN THE QR & TURN UP THE MUSIC

Chill out in the post-dinner afterglow with our fun festive playlist. From start to finish it's full of Christmas bangers (pun intended).



A Sense of Purpose & Pride...

"After the rush, it's time to reflect. Around 9pm, Christmas Eve, we find ourselves in a period of reflection. It's a period of time manifested by exhaustion, relief, a sense of purpose and pride. We reflect on our people, our products, our pricing and our progress. This reflection, (along with 3 course Christmas Dinner and a long-lie) reignites the passion, and generally by 6pm Boxing Day, we're ready to do it all again next week!" **Nicola Strachan** Scotch Butcher, Strachan Craft Butchers

FAB FESTIVE TIPS FROM LAUREN'S CRAVINGS

The secret behind a moist, tasty piece of meat usually comes down to two things – where you buy it, and how it's treated before it's cooked.

BUY LOCAL!

I buy all my meat from accredited, local Scotch Butchers who specialise in Scotch Lamb, Scotch Beef and Specially Selected Pork. The difference in taste, texture and smell transcends anything you could buy elsewhere and that's largely down to the quality. If you're not sure about how to cook anything you might like to buy, speak to your butcher – they're more than willing to help you find out how to cook the meat to reach its full potential.

YOUR NEW FRIEND "SALT"

It's one of the most important items in my kitchen. The difference between bland and AMAZING can generally be linked back to Salt, as it amplifies flavour. My advice would be – for Lamb, Beef and Pork – Salt the meat two days in advance and leave it sitting in the fridge. The Salt will work its magic; diffusing into the meat, breaking down protein strands into a gel that will absorb moisture when cooking and provide melt-in-the-mouth meat.

PERFECT EVERY TIME

My answer is simple, get a meat thermometer! I bought one a couple of years ago and I wouldn't be without it now.

REST YOUR MEAT.

No matter what type of meat you're using. Resting meat allows the flesh to soak back up some of the juices it loses when cooking, ensuring it stays as tender as possible.

PLAN AHEAD

The easiest and most obvious thing to do before the festivities begin is to draw up – write a plan and prepare ahead of time. Write a list of ingredients based on the number of guests you're cooking for, note down all the different cooking utensils and how many trays and serving dishes you might need, then factor in timings for preparation. I cook the majority of my vegetables the day before – par boil the Potatoes (to be roasted in goose fat on the day), boil the Brussels Sprouts (to be fried with Bacon and Chestnuts on the day), boil Carrots and Parsnips (to be baked with Honey on the day) etc.

JAZZ IT UP

Why not jazz up Christmas dinner (and your leftovers!) and buy some Specially Selected Pork from your local Scotch Butcher and ask them to make it into a Porchetta (rolled with Salt and Spices). It makes a lovely roast option that's a little different, plus you could make my Christmas leftovers sandwich:



**THE PERFECT BOXING DAY LEFTOVERS
SANDWICH WITH SPECIALLY SELECTED
PORK PORCHETTA**



"Food is about love; and **sharing the experience.** So, make cooking your Christmas meal part of the festivities and get **everyone involved.**"

@laurensgravings



Plan Ahead

Jot down your shopping/to do list here.



Hogmanay crowd-pleaser with ^{1 1/2} Creel

MAKEITSCOTCH.COM

Make it





Discover more at
makeitscotch.com

  
@makeitscotch



SCAN. DISCOVER.

QMS
Quality Meat Scotland

100% Recycled Paper. Pass me on or recycle me.