

A festive Christmas dinner table is the background for the text. It features a large roasted turkey on a white platter, a bowl of golden roast potatoes, a plate of mixed vegetables and small roast meats, a glass of beer, and a small bowl of red sauce. The table is set with white plates and a light-colored tablecloth. The overall atmosphere is warm and celebratory, with soft lighting and a hint of Christmas decorations in the background.

NICHOLSONS BUTCHERS

- WHITLEY BAY -

FOR THE CHEF THIS CHRISTMAS

COOKING
INSTRUCTIONS

TURKEYS

(NICHOLSON'S WHITE OR BRONZE, BUTTERFLY AND CROWN)

Mr Nicholson's Top Tip: Why not season your butter with the zest of an orange

Storage – Ensure the giblets are removed (if whole bird), place the giblets and turkey in the bottom of your fridge.

Stuffing – NEVER stuff the body cavity of the bird – just the neck end. Leave air space between the stuffing and the flesh. Any extra stuffing you require – bake in a dish in the oven!

Cooking –

- Preheat the oven to 190°C/180°C Fan/ Gas Mark 5.
- Bring the bird up to room temperature – we recommend 2 hours before cooking.
- Loosen the skin of the turkey neck (not relevant for butterfly) and using your fingers, smear softened butter under the turkey skin and over the legs. Season with salt and pepper.
- Place the turkey in a large roasting tin breast side down. Cover the turkey loosely with foil, sealing the foil well under the rim of the tin.
- Roast for an hour, remove from the oven and turn the turkey over.
- Remove the foil 30 minutes before the end to allow the skin to brown.

OVEN°C 190 FAN°C 180 GAS MARK 5
20 mins for every kg + 70 minutes if the joint is under 4kg (or + 90 minutes if the bird is over 4kg). Ensure that your turkey is above 75°C at the thickest part.

Tip – We recommend buying a probe thermometer to enable you to cook your turkey to the optimum temperature. If you don't have a probe we suggest inserting a knife where the leg joins the body - the juice must run clear not pink.

Mr Nicholson's Top Tip: Let your turkey rest - we suggest 45 minutes UNCOVERED after removing from the oven! Letting it rest will enhance the flavour

BEEF

Take large joints out of the fridge one hour before cooking to allow the meat to reach room temperature and cook more evenly. Smaller joints need 30 minutes out of the fridge. Don't remove the fat as it adds flavour and keeps the joint moist – if you prefer not to eat it, simply remove it after it's cooked. Season your joint with a little salt and pepper just before you pop it into the oven.

Preheat your oven to the correct temperature to ensure your cooking time is accurate.

200°C/Gas 7/fan 200°C

Cook for 20 minutes then reduce your temperature

OVEN°C 180 FAN°C 160 GAS MARK 4
Medium rare – 20 minutes per 500g
Medium – 25 minutes per 500g
Well done – 30 minutes per 500g

Don't forget to let the meat rest when it comes out of the oven – minimum 20 minutes. Covered with foil. **Tip** – Basting your meat with the juice from the roasting tin will help keep it moist and increase the flavour.

DUCK AND GOOSE

- Dry the bird well and stand on a rack/trivet in the roasting tin to extract the surplus fat.
- Bring the bird up to room temperature – we recommend 2 hours before cooking.
- Preheat oven to 220°C/200°C Fan/Gas Mark 7.
- Place bird in oven and cook for an hour.
- After an hour, reduce the temperature of oven and cook for calculated cooking times.

OVEN°C 190 FAN°C 180 GAS MARK 5

Cooking Guidelines

Allow 20 minutes per 450g (1lb).

Tip – For extra crispy skin brush the skin with a little honey 20 minutes before the end of cooking.

3 BIRD ROAST

- Bring the 3 bird roast up to room temperature before cooking – we advise 2 hours.

OVEN°C 180 FAN°C 160 GAS MARK 5

Cover loosely with foil and cook in the middle of the oven for 3 - 3 ½ hours (remove from the oven and baste frequently).

- Remove the foil for the final 30 minutes to crisp the skin.
- After 30 minutes remove from the oven and leave to rest for 30 minutes uncovered.

LAMB - LEG AND SHOULDER

- Bring the lamb up to room temperature before cooking.

OVEN°C 190 FAN°C 170 GAS MARK 5

Allow 25 - 30 minutes per 450g (1lb) plus 25 - 30 minutes.

Tip – A piece of lamb on the bone will cook quicker than one without.

PORK JOINTS

- Bring the pork up to room temperature before cooking.

OVEN°C 190 FAN°C 170 GAS MARK 5

Allow 30 - 35 minutes per 450g (1lb) plus 30 minutes.

Tip – A piece of pork on the bone will cook quicker than one without.

All appliances vary, these are guidelines only. Check food is piping hot before serving.

Meat Storage – all meat should be stored in the refrigerator – the garage isn't as cold as you think!!!

Please ensure your fridge isn't over filled and that air can still circulate! Your fridge should be 5°C or below and your raw meat should be on the bottom shelf!

GAMMON

- Bring the gammon up to room temperature before cooking.
- Cook the gammon in water, cider, coke.... You choose!
- Simmer for 20 - 25 minutes per 450g (1lb) plus 20 minutes.

To Glaze – We like to use honey and mustard to glaze our ham – mix honey and mustard (equal measure of each) and pour glaze over your 'cooked' gammon – roast in the oven for 10 - 15 minutes until golden (baste halfway through cooking).

Tip – Keep a close eye on the gammon when glazing as it can burn VERY easily!

PRE PREPARED SIDE DISHES

ALL SIDES

OVEN °C

200

FAN °C

180

GAS MARK

6

HONEY & MUSTARD CARROTS AND PARSNIPS

Place the carrots and parsnips on a preheated baking tray on the middle shelf of the oven. During cooking: Turn halfway through cooking.

Small - 30 mins **Large** – 45 mins

LEEK GRATIN

Remove film and place foil tray onto a baking tray on the middle shelf of the oven.

Small – 20 - 25 mins **Large** – 30 - 35 mins

GOOSE FAT ROASTIES

Place roast potatoes on a preheated baking tray on the middle shelf of the oven. During cooking: Turn halfway through cooking.

Small - 50 mins **Large** – 1 hour - 1 hour 15 mins

SPROUTS

For best results microwave

Place into microwave container, cover with film and pierce lid. **750w** – 4 mins **900w** – 3 mins

If you don't have a microwave – place in frying pan – pan fry till warm and crispy.

POTATO DAUPHINOISE

Remove film and place foil tray onto a baking tray on the middle shelf of the oven.

Small – 35 - 40 mins. **Large** – 45 - 50 mins.

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