

CRAFT BUTCHERS CHEF ADRIAN



Win
Each Month!
A meal for 6
cooked at your
home by
Chef Adrian

“RECIPES TO INSPIRE YOU TO GET BACK COOKING, USING FRESH INGREDIENTS OF AN OUTSTANDING QUALITY, AVAILABLE IN YOUR LOCAL ASSOCIATED CRAFT BUTCHER.”



12 Month Voucher Special!

Just Cut n' Save!

Below are 12 exclusive Associated Craft Butcher voucher offers that can be redeemed each month when you spend over €25 in store. Vouchers are only redeemable at the butcher who presented you with this calendar.

Each voucher also includes
CHEF ADRIAN'S 12 Helpful Tips

"I have included some custom tips that I have prepared to go along with each voucher. Hopefully they will help your meal experience go further!"

<p>DECEMBER VOUCHER SPEND €25 AND GET 1LB OF STUFFED SAUSAGE MEAT FREE!</p> <p>CHEF ADRIAN'S Helpful Tip "Cook a hot turkey. It ends cooking in the middle of the clock, and you're cooked, so the house never gets too hot or too cold!"</p>	<p>NOVEMBER VOUCHER SPEND €25 AND GET 1LB OF RASHERS FREE!</p> <p>CHEF ADRIAN'S Helpful Tip "This recipe will use your special skills. Why not use the complete ham with it, such as Craft Butcher sausage and pork?"</p>	<p>OCTOBER VOUCHER SPEND €25 AND GET €5 OFF ROAST PORK*</p> <p>CHEF ADRIAN'S Helpful Tip "You can make it fully as a roast, or just make sure you have it on the bone!"</p>	<p>OCTOBER VOUCHER SPEND €25 AND GET €5 OFF ROAST LAMB*</p> <p>CHEF ADRIAN'S Helpful Tip "This is a great recipe for a hot day. You can use it for a hot day, or just make sure you have it on the bone!"</p>
<p>AUGUST VOUCHER SPEND €25 AND GET €5 OFF ROAST BEEF*</p> <p>CHEF ADRIAN'S Helpful Tip "The Wellington is worth the wait, it is a huge crowd pleaser!"</p>	<p>JULY VOUCHER SPEND €25 AND GET 4 BURGERS FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "This is a great recipe for a hot day. You can use it for a hot day, or just make sure you have it on the bone!"</p>	<p>JUNE VOUCHER SPEND €25 AND GET 1 STRIPLOIN STEAK FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "My favourite week is the 12th. It's a great recipe for a hot day. You can use it for a hot day, or just make sure you have it on the bone!"</p>	<p>MAY VOUCHER SPEND €25 AND GET 1LB OF DICED BEEF FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "By the classic way of serving the beef bourguignon with lean shaped potatoes!"</p>
<p>APRIL VOUCHER SPEND €25 AND GET 1LB OF MINCE FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "An oven healthier alternative, we turkey mince to lessen the calories!"</p>	<p>MARCH VOUCHER SPEND €25 AND GET 5 CHICKEN FILLETS FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "Why not try smoking when you cook such as duck, lamb and pork?"</p>	<p>FEBRUARY VOUCHER SPEND €25 AND GET 1LB OF SAUSAGES FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "This is a great recipe for a hot day. You can use it for a hot day, or just make sure you have it on the bone!"</p>	<p>JANUARY VOUCHER SPEND €25 AND GET 5 PORK CHOPS FREE*</p> <p>CHEF ADRIAN'S Helpful Tip "Why not use pork chops on the bone for more flavour!"</p>

January

Chef Adrian's Tip
"If you're not sure, pork chops on the bone for more flavour!"

Pork Chop Duella

Method
Preheat the oven to Gas Mark 4, 180°C (350°F). Heat the oil in a frying pan and quickly sear the chops for a minute on so on each side until golden brown, then place in an ovenproof dish, side by side. Season to taste.

Add the butter to the pan and once melted, stir the shallots and cook for a couple of minutes until softened, stirring. Add the mushrooms and garlic and season to taste, then sear for another few minutes until the mushrooms are just tender.

Pour the Madeira into the pan and allow to bubble down, then stir in the cream. Reduce until just heated through. Spoon over the pork chops and bake for 20 minutes until the pork chops are completely cooked through. Serve the dish straight to the table and have bowls of boiled potatoes and green beans to hand around separately.

Ingredients

- 4 x 100g pork chops
- 100g mushrooms sliced (I recommend chestnut)
- 2 garlic clove, crushed
- 2 tbsp Madeira
- 200ml cream
- Boiled potatoes and green beans, to serve
- Salt and freshly ground black pepper
- Small knob of butter
- 2 shallots, finely chopped

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
			1 New Year's Day Public Holiday	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	



A little about Chef Adrian

Chef Adrian is a 22 year old Chef for the Associated Craft Butchers of Ireland. Adrian provides product development for Associated Craft Butcher members. Follow Adrian as he travels around the country on his blog, chefadrianmarin.blogspot.ie or on twitter @chefadrian and on Facebook.com/Chef Adrian.

A Note from Associated Craft Butchers of Ireland

While 2014 has been a tough year for the Irish economy, it has also been a year of reflection, and of a return to traditional values. At the Associated Craft Butchers of Ireland, we are delighted that the local Craft Butcher has played a pivotal role in the new Irish economy. Not only are our Craft Butcher experts in all things 'meat', they are the number of Certified Craft Butcher signs in your area, and know that you are getting the very best quality, price and advice.

I wish you all a very happy Christmas, and a prosperous 2015.

John Healy
John Healy (CRAFTSMAN)

Win
Each Month!

A meal for 6 cooked at your home by
Chef Adrian

To win simply submit your favourite recipe for (whatever the cut is each month) to your local Craft Butcher or send to Chef Adrian via Facebook www.facebook.com/ChefAdrianM with your name, email address, contact number and the name of your local Craft Butcher.

Closing date is the last date in each month. The winner will be announced on the first Friday of the next month e.g. closing date Fri Jan 31st winner announced Friday Feb 7th. (Terms & Conditions apply, see below)

Terms and Conditions

The prizes are Associated Craft Butchers of Ireland (ACBI) Prize consists of a 5 course meal for 6 people cooked by Chef Adrian Marin in your own home. All food will be provided by Chef Adrian Marin and your local Craft Butcher. The dinner is valid any day. Menu, time and date will be set by end of May 2015. Chefs will be subject to ACBI's Member availability. Employees or agents of ACBI and their families or other persons connected with this promotion are not eligible to enter. No purchase is necessary to enter this promotion. A valid entry consists of a recipe, accompanied by the entrant's name and email address. Entries must be received on or before the closing date. The prize is subject to the availability of the prize. The promoter reserves the right to change any aspect of the prize. The prize will be subject to any additional terms and conditions of the promoter. The promoter is excluded from liability.

Phases of the Moon

NEW MOON FIRST QUARTER FULL MOON LAST QUARTER

August

Chef Adrian's Tip
"If you're not sure, pork chops on the bone for more flavour!"

Beef Wellington

This recipe is fantastic for when you have a big crowd of people over for dinner. It is so simple to make and when you make it once you will want to make again and again. I often decorate with a flower centred pastry outer.

Method
Preheat the oven to 200°C. Heat some oil in a large pan and quickly fry the beef seasoned with sea salt and cracked black pepper all over until it's brown. Remove and allow to cool. The point of this is simply to sear the beef and seal all those juices in, you don't want to cook the meat at this stage. Allow to cool and brush generously with the mustard.

Refrigerate for 10-15 minutes on a plate. This allows the Wellington to set and helps keep the shape. Roll out the pastry quite thinly to a size that will cover the whole beef (you can use frozen puff pastry). Egg wash the edge of the pastry and place the beef in the middle. Roll up the pastry, cut any excess off the ends and fold in the ends neatly covering both sides. Keep the top of pastry to the bottom of your tray. Egg wash over the top. Chill again to let the pastry cool, approximately 5 minutes. Egg wash again before baking at 200°C for 35-40 minutes. Rest for 10-15 minutes before slicing. Enjoy!

Ingredients (Serves 4-6)

- 400g of beef fillet
- 400g of portobello mushrooms
- 4 slices of smoked bacon
- English mustard for brushing the meat
- 200g of puff pastry
- 2 cloves of garlic
- 3 sprigs of thyme
- 2 eggs yolk
- Sea salt and cracked black pepper

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
					1	2
3 August Bank Holiday Public Holiday	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						