



Roast Turkey

- 1 Turkey
- 1 lemon (studded with 8 cloves)
- 1 garlic bulb (cut in half)
- Sprigs thyme
- Salt
- Butter

Trivet; carrots, onions, leeks, parsnip, bay leaf, peppercorns, garlic cloves.

Cooking time guidelines; 165°C @ 20mins per lb (450g) plus 20mins extra.

Method;

- Chop veg for trivet into large rough dice and place in the bottom of roasting pan with the rest of the ingredients.
- Pat turkey dry and salt cavity.
- Place garlic, lemon and thyme in turkey cavity.
- Place butter under skin of the breasts and place on top of the trivet and salt skin all over.
- Follow cooking guide lines.
- Remove from oven and place turkey on a board/ plate cover with tin foil and allow to rest for 20/30mins.
- Place all the veg and juices from the roasting pan in a pot add chicken stock and simmer for 30mins.
- Strain liquid into a clean pot and thicken with cornflour for homemade gravy.



Ham joint

1	ham
1ltr	apple juice/cider
	Water
	Bay leaf
	Star anise
	Cinnamon stick
	Peppercorns
	Cloves
	Garlic cloves

Cooking guidelines; 20mins per lb (450g) plus 20mins extra.

Method;

- place ham in a pot with cold water and bring to the boil, simmer for 5mins and refresh in cold water.
- Add ham back in to pot and add all the ingredients ensuring the ham is submerged.
- Cook according to instructions, when ham is cooked remove from heat and leave ham in pot for 30 mins.