

Leftover Lunch

*Bubble n Squeak with Turkey
Little Tacker GSM Barossa Boy 2018*



GATHERERS
CATERING Co



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

Ingredients

Leftover Vegetables (Carrot, parsnips, mashed potatoes and Brussels sprouts)	1kg
Onions	2
Parsley	Handful
Salt & Black Pepper	To taste
Worcestershire Sauce	Some
Duck or Goose Fat	100g
Meat (Turkey, Ham or Sausages)	300g



For more inspirations, please visit our Christmas Hub at www.corneyandbarrow.com/christmas

Tasting Note

The ultimate Barossa wine blend, from Trent Burge, a young man and 6th generation of the famous Barossa winemaking family.

A generous and textured wine with lively fruits of the forest giving way to earthy notes of dark chocolate, toasty vanilla and spicy cloves.

Tired of turkey sandwich for days after Christmas? Try this Boxing Day classic – the only essentials are mashed potato and Brussels sprouts. It's perfect served alongside some cold turkey, ham and sausages.



Bottle: £19.25
Case of 6: £115.50

Method



Cook the Onions

- Slice the onions into small pieces
- Heat half of the fat in a frying pan and gently cook the onions until soft



Fry the Vegetable Mix

- Heat the remaining fat in the frying pan
- Add the vegetable mix and cook over a medium heat



Leftover Vegetables

- Add the leftover vegetables in a large mixing bowl
- Use any leftover from the previous day's feast. The only essentials are mashed potato and Brussels sprouts.



Cook until Golden

- After 15mins or so a crust will have formed on the bottom
- Place a large plate on the top of the pan and tip out the bubble
- Slide it back to cook the other side for another 10-15 minutes until golden



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Mix All the Ingredients

- Add the cooked onions, parsley and a few dashes of Worcestershire sauce
- Season with salt and black pepper
- Mix well



Serve with Cold Meat!

- Tip out onto a plate
- Serve with some cold turkey, ham and sausages with a glass of Little Tacker from Barossa Boy!