



*Family meals
start with Rudd's*



Check out my quick and tasty back-to-school recipes inside — they're guaranteed to keep everyone happy and fed!

Simon Lamont

Rudd's Goan Pulao

Ingredients

- 360g Rudd's Extra Thick Sausages, each chopped into 3's
- 600g Rice, washed and rinsed
- 2 Onions, diced
- 1 Red chilli, de-seeded
- 1 tin Tomatoes, chopped
- 3 tbsp. Tikka curry paste
- Garnish Nigella seeds, coriander leaves
- Salt and pepper to season

Serves 4

Method

Fry the onion, chilli and Tikka paste over a high heat until the onions are translucent. Add the *Rudd's Extra Thick Sausages* and stir well. Add the tinned tomatoes and cook out the wateriness. Taste and season with salt and pepper.

Add the rice and cook in the wok until the juice and sauce are absorbed. Cover with enough boiling water to cover the rice by 5cm and stir well. Reduce the pan temperature to a simmer and cover with the wok lid until the rice is absorbed. Cook until the rice absorbs the water.

Fluff the pulao with a fork and garnish with nigella seeds and chopped coriander. Recommended to serve with yoghurt and chutney for a real Goan Pulao experience!



Birr Hot Pot

Ingredients

- 5 Slices Rudd's Roulade
- 220g Lamb (stewing), diced
- 5 Potatoes, cut thin rounds
- 115mls Stock
- 1 each Onion, celery, carrots, sliced
- 100g Parmesan, grated
- Salt, pepper, thyme leaves to season

Serves 4

Method

Slice the potatoes finely, using a mandolin if possible. Heat a casserole dish with a little oil over a medium heat stove. Cook the lamb with the sliced onions until brown, then add the celery and carrots.

Layer the *Rudd's Roulade* on top of the celery and carrots, then layer one layer of potatoes on top of the roulade. They should overlap slightly and form a pretty circular pattern. Sprinkle parmesan cheese over this layer of potatoes and repeat the sliced potato layer again, but this time leave a hole in the centre.

Top the potatoes with thyme leaves and ground black pepper then pour the hot stock into the hole and fill up to just below the potatoes. Cover the casserole with a lid and bake for 35 minutes. Remove the lid and return the uncovered casserole to brown in the oven for 5 more minutes before serving.



Rudd's Ragu

Ingredients

- 280g Rudd's White Pudding
- 400g Linguine
- 1 Hot chilli, chopped
- 1 tin Plum tomatoes
- 50g Tomato paste
- 200mls Water
- 1 bulb Garlic, smashed
- 1 each Carrot, onion, celery stalk
- 1tbsp Red pepper flakes, oregano
- 2tbsp Parsley

Method

Blitz the onion, carrot, celery, garlic, oregano, red pepper flakes and parsley in a food processor until finely chopped. Heat oil in a large heavy pot over medium heat then add in the *Rudd's White Pudding* and cook, breaking up with a spoon, until browned.

Increase the heat to medium-high and add the vegetable mixture to the pot, season with salt and cook, stirring often until golden. Stir the tomato paste, plum tomatoes, chopped chilli and water into the pot.

Simmer on a low heat for 45 minutes until the Ragu is rich and thick, taste and season with salt and pepper. Ensure the linguine is placed in a pot of salted water when the Ragu is nearly ready. Once both the linguine and the Ragu are ready, plate up and garnish each dish with a little parsley.



Rudd's Frittata

Ingredients

- 6 Rudd's Butcher Style Sausages
- 6 Eggs
- 150mls Milk
- 100g Red peppers, chopped
- 2 Garlic cloves, minced
- 2 Onions, sliced
- 1 Bunch of parsley, chopped
- Salt and pepper to season

Serves 4

Method

Sweat the onions and red peppers in a large heavy frying pan in oil for around 2 minutes. Add the *Rudd's Butcher Style Sausages* and fry for 8 minutes over a medium heat. Add in the garlic, toss around the pan and season with salt and pepper. Once the sausages are cooked, transfer to a plate, cut in to bite-sized pieces and return to the pan.

Whisk the eggs, milk and parsley together and pour in the pan and stir well, whilst also reducing the heat. Give the pan a shake and run a spatula around the edge of the pan, then allow the frittata to gently set.

Slide the pan under a hot grill and colour the top of the frittata for around 5—10 minutes. Run the spatula around the edge of the pan again and flip the frittata out onto a large serving board.

Delicious served with crusty bread!





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