



*Great meals start
with Rudd's*



FOR GREAT RECIPE INSPIRATION

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Once upon a time...

In the historic town of Birr, Co. Offaly, the Rudd's brand was born. This family run business first started this wonderful enterprise in 1973, but it wasn't until 1985 that the delicious porky products were made commercially available. Dry cured rashers, peppery-soft puddings and scrumptious sausages all made to traditional farmhouse recipes, only ever using Bord Bia approved pork, from then, still until this day. With quality and innovation at the heart of the Offaly based brand, Rudd's present a tasty range that offers the best quality produce to suit all the meal occasions that will be enjoyed by all the family. No matter the mealtime, you can always be sure that great meals start with Rudd's!

Declan Fitzgerald



Declan and his team in Birr make every recipe a tasty recipe



Turkish Mangal Skewers

Ingredients

- 4 Rudd's Extra Thick Sausages
- 4 Pitta breads
- Onion chunks
- Red pepper chunks
- Courgette chunks
- Pinches of sumac, cumin, chilli flakes, paprika
- Garnish with red onion, parsley, jalapeño, lemon

Serves 4

Method

Skewer the onion, *Rudd's Extra Thick Sausages*, courgette and red pepper onto kebab skewers. Cook on a moderate BBQ or under the grill so the sausages do not burn on the outside and remain uncooked inside. Turn the sausages regularly, seasoning with salt, cumin and chilli as you go—cook for 8 minutes.

When the skewers are nearly ready place the pitta breads on top of the skewers and rub and squeeze them against the grilling meat to impart flavour.

Remove from the heat, season with paprika and sumac. Serve with the seasoned breads, finely sliced red onion, parsley leaves and a big wedge of lemon.

Rudd's Rasher Naan

Ingredients

- 4 *Rudd's Dry Cured Rashers*
- 200g Cream cheese
- Bunch coriander
- 2 Tomatoes, quartered
- 3 Red onions, sliced
- 2 Tsp garam masala, heaped
- 2 Naan bread

Method

Grill the *Rudd's Dry Cured Rashers* for 3 minutes each side. In a frying pan sweat the red onions and cook until soft. Add the tomatoes and garam masala, cook them until jammy.

Run cold water over the naan to rehydrate then grill when the rashers are almost finished. Mix the chopped coriander with the cream cheese.

Construct the naan, take the hot steamy naan and spread the coriander cream cheese on one side. Top with crispy rashers and the spiced tomato jam and throw over some extra coriander.



Rudd's Roulade & Pan-Fried Scallops

Ingredients

- 4 Slices of *Rudd's Roulade*
- 8 Scallops (prepped)
- 1 Lemon, big and juicy
- 1 Bunch parsley, chopped rough
- Butter for frying

Method

Grill the *Rudd's Roulade* for 3 minutes on each side then set aside on a warm plate. Fry the scallops quickly, 2—3 minutes until they are a nutty colour. Add a big knob of butter and big handful of parsley to the pan and remove from the heat. Squeeze the juice of half a lemon over the scallops, shake the pan and mix well.

Take 2 warm plates and divide the scallops between the plates, placing the roulade first then topping with the scallops.

Pour the pan juices over the dish and serve with a wedge of lemon.



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