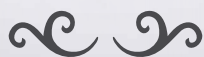




*Summer meals
start with Rudd's*



FOR MORE GREAT RECIPE INSPIRATION

WWW.RUDDS.IE



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 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



All our tasty recipes are specially designed by celebrity chef extraordinaire Simon Lamont!



Irish Nachos

Ingredients

- 280g *Rudd's White Pudding*
- 350g Nacho chips
- 180g Cheddar cheese grated
- 100ml Sour cream
- 200g Tomato salsa, prepped
- 75g Jalapeños
- All Spice, cinnamon and chili powder
- Chopped spring onion and coriander garnish

Method

Season the *Rudd's White Pudding* with a pinch of all spice, cinnamon and chilli powder. Cook the slices for 2 minutes each side then remove from the heat and set aside.

Layer the nacho chips and grated cheese on a tin foil covered tray, heat in a moderate oven (180°C) for 5 minutes until the cheese is melted. Dress the nachos with seasoned white pudding, jalapeños and tomato salsa. Garnish with chopped spring onion and coriander.



Rasher Goats Cheese Burger

Ingredients

- 4 *Rudd's Filled Rashers*
- 600g Minced beef
- 4 Baa baps
- 1 Lettuce
- 1 Tomato
- 50ml Mayo
- 100g Goat's cheese
- Salt and pepper to season

Serves 4

Method

Grill the rashers, when cooked, top with goats cheese and grill again. Form the mince meat into balls and heat a pan, then fry and press them down with a spatula to form patties.

Season the patties with salt and pepper and flip after 4 minutes of hard cooking, then top with the cheesy rashers. Construct the burger, bottom base bun, mayo, burger patty and rasher goats melt, lettuce, tomato then finally the top burger bun—done!

Peachy Barbecue

Ingredients

- 5 *Rudd's Dry Cured Rashers*
- 5 Tinned halved peaches
- 50g Ricotta cheese
- 5 Mint leaves

Serves 1 per person

Method

Stuff the peach halves with a tsp of ricotta in the dimple—use tinned apricots if you cannot find peaches. Top the dimple with a mint leaf then wrap the stuffed peach in a *Rudd's Dry Cured Rasher* and skewer it.

Repeat the process until the whole skewer is done. Grill on a moderate to hot BBQ, until the rasher is cooked and the ricotta is oozy. Remove from skewer and serve!



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 they cook through and do not burn on the outside. 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.

Smoky Sausage & Greek Quinoa

Ingredients

- 8 *Rudd's Extra Thick Sausages*
- 125g Quinoa, cooked
- 1/2 Cucumber
- 2 Tomatoes
- 100g Feta cheese
- 2 tbsp Oregano
- 2 tbsp Smoked paprika
- 1 Whole lemon zest

Method

Slowly cook the *Rudd's Extra Thick Sausages* on a moderate BBQ or under the grill so they cook through and do not burn on the outside.

Dress an empty plate with oregano, paprika and the zest of one lemon. Chop the tomatoes and cucumber into cubes, toss through the cooked quinoa. Crumble in the feta—no dressing required.

When cooked through, move the sausages onto the seasoned plate and roll them around so they are fully seasoned. Heap a pile of the salad on a serving plate and top with the smoky seasoned sausages.



Rasher Salad

Ingredients

- 5 *Rudd's Dry Cured Rashers*
- 1 Red apple
- 1 Green apple
- 400g Blue cheese
- 1 Avocado
- 1 Red onion, sliced
- 2 Shallot diced
- 1tsp Wholegrain mustard
- 30ml Olive oil or another good oil
- 60ml Red wine vinegar
- 25ml Cider

Serves 4 as a side

Method

Place the sliced red onion in a bowl and pour red wine vinegar over it, about 60mls or just enough to cover it. Chop the *Rudd's Dry Cured Rashers* into cubes and cook in a dry pan, 2 minutes on a moderate to high heat. Add the slices of red apple and allow to caramelize.

De-seed and slice the avocado, tear up the blue cheese and in a salad bowl toss together with the raw sliced green apple. Add the pickled red onion and some mixed leaves. Add some diced shallot to the red wine vinegar and a tsp of wholegrain mustard, whisk together with good oil to create a quick dressing, then dress the salad.

Pour 25ml of cider into the hot rasher and apple pan. Scraping the bottom to get all the crispy burned bits! The cider will evaporate and get sticky, pour this over the dressed salad and it's ready to be served.

Barbecue Roulade

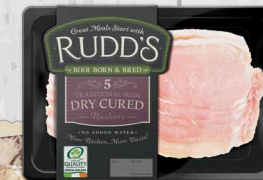
Ingredients

- 4 *Rudd's Roulade*
- 1 Yellow peppers, quartered
- 1/2 Courgette, cut in to 4
- 1 Aubergine, 4 thick slices
- 2 Red onion, , quartered
- 1/2 Shallots, minced
- 1 Coriander, chopped
- 1/2 Mango, diced
- 1 Whole lime juiced
- 8 Cherry tomato, roughly chopped

Method

Chargrill the red onion, aubergine, courgette and yellow pepper on an oiled BBQ grill. Add *Rudd's Roulade* to a cooler part of the BBQ and grill for 3 minutes, then gently turn over with a spatula and grill for a further 3 minutes. Set aside and continue to grill the veg.

While the veg is cooking, make a salsa crudo. In a bowl add the chopped cherry tomatoes and the minced shallots. Stir in the diced mango and lime juice and season with salt and pepper, then stir in the chopped coriander. Serve the BBQ Roulade with the salsa crudo and some flat bread.



Rasher Mozzarella Melt

Ingredients

- 5 *Rudd's Dry Cured Rashers*
- 1 French Baguette
- 5 Fillets of tinned anchovies
- 1 Large beef tomato sliced in 5 pieces
- 1 Ball of fresh mozzarella
- Tinfoil for BBQ

Method

Cook the *Rudd's Dry Cured Rashers* on a BBQ or under a grill. Cut the baguette lengthways so it can be opened horizontally, then cut it vertically into fifths but not cut straight through. This will aid with the tearing and sharing when cooked.

Stuff the baguette with sliced tomato, torn up mozzarella and anchovy fillets. Top with the grilled rasher, one slice per fifth of the baguette. Wrap the baguette in tin foil and bake on a BBQ or in an oven at 180°C.

The cheese should be really melted and the bread should be crisped. Tear and share for a handy, tasty, mobile snack!

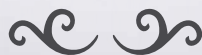




LIKE & SHARE



#Ruddstastic



FOR MORE GREAT RECIPE INSPIRATION

WWW.RUDDS.IE