

Quick Brussels and Bacon

6 rashers bacon
½ tbsp olive oil
3 shallots, chopped
16oz prepared brussel sprouts, halved

Cook the bacon in a large skillet or frying pan over a medium heat until crisp. Drain on paper towels and crumble.

Heat the oil over a medium heat. Cook the chopped shallots until soft. Stir in the bacon, add the Brussel sprouts and stir and cook until the sprouts are browned. 7 - 10 minutes.

Serves 6 as a side dish.

Shaved Brussel sprouts with Bacon and Almonds

1.8 kg Brussel sprouts, trimmed and thinly sliced
6 rashers bacon, chopped
30g sliced almonds
15g minced garlic
30ml red wine vinegar
Salt and pepper to taste

Fry bacon in a large skillet or frying pan over a medium heat until browned and crisp, 5 - 10 minutes. Remove bacon with a slotted spoon and set aside on paper towel.

Add the garlic and almonds to the fat in the pan and cook briefly over a medium heat until toasted. Add the Brussel sprouts and quickly toss to coat with the hot oil. Sprinkle the red wine vinegar over the sprouts and toss again to coat. Cook, stirring frequently, until sprouts are wilted.

Remove from the heat, stir in the bacon and season to taste with salt and pepper.

Serves 8.

Pan-Browned Brussel Sprouts

½ lb Brussel sprouts
2 large garlic cloves
1 ½ tbsp unsalted butter
1 tbsp olive oil
2 tbsp pine nuts

Trim the sprouts and halve lengthwise. Cut garlic into very thin slices. In a 10" heavy skillet or frying pan, melt 1 tbsp butter with the olive oil over a moderate heat and cook the garlic, stirring, until pale golden. Transfer garlic with a slotted spoon to a small bowl.

Reduce the heat to low and arrange sprouts, cut sides down, in one layer. Sprinkle sprouts with pine nuts and salt to taste. Cook sprouts, without turning, until crisp, tender and undersides are golden brown, about 15 minutes.

With tongs, transfer sprouts to a plate, browned sides up. Add garlic and remaining butter to pan and cook over a moderate heat, stirring, until pine nuts are more evenly pale golden, about 1 minute. Spoon over sprouts and sprinkle with freshly ground black pepper.

Serves 2 or 3 as a side dish.

Golden Crusted Brussel Sprouts

24 Brussel sprouts
1 tbsp extra virgin olive oil, plus more for rubbing
Fine grain sea salt and freshly ground black pepper
2 oz grated cheese

Use Brussel sprouts that are on the small size and tightly closed. You can finish these with many different types of cheese, Parmesan, or gruyere or Gouda in colder weather.

Wash the sprouts well, trim and remove any unwanted outer leaves. Cut in half from stem to top and gently rub each half with olive oil, keeping it intact. (You can just toss them in a bowl with olive oil.)

Heat 1 tbsp of olive oil in a large skillet or frying pan over a medium heat. Don't overheat the pan or the outsides of the sprouts will cook too quickly. Place the sprouts in the pan flat side down in a single layer, sprinkle with a couple of pinches of salt, cover and cook for roughly 5 minutes. The bottoms of the sprouts should only show a hint of browning. Cut into or taste a sprout to see if tender throughout. If not, cover and cook for a few more minutes.

When just tender, uncover, turn up the heat and cook until the flat sides are deep brown and caramelised. Use a metal spatula to toss them once or twice to get some browning on the rounded side. Season with more salt, pepper and a dusting of grated cheese.

Serves 4.

Braised Venison Sausages in Red Wine

Pre-heat oven: 200°C, 400°F, Gas 6

1lb / 450g venison sausages

1oz butter

1 tbsp olive oil

8oz / 225g diced bacon or pancetta

8 small shallots – peeled

1 clove garlic – chopped

10 fl oz / 275ml red wine

2 bay leaves

1 tsp thyme

6oz / 175g button mushrooms – quartered

1-2 tsp plain flour

1 tbsp redcurrant jelly

Salt and pepper

In an ovenproof casserole dish melt oil and butter. Over a medium heat, gently brown sausages for about 15-20 minutes. Then remove onto a warm plate.

In the same dish and oil brown the bacon, shallots, garlic and mushrooms – about 5 minutes. Then add enough flour to absorb oils. Slowly add the red wine to create the sauce. Whisk in redcurrant jelly and herbs and season with salt and pepper.

Return the sausages to the pan, cover with the lid or foil and cook in the oven for 30-40 minutes.

Serve with creamed potatoes and seasonal vegetables.

Serves 2 – 3.

Roast Potatoes with Feta Cheese and Cherry Tomatoes

Pre-heat oven: 220°C, 425°F, Gas 7

6 large potatoes

Olive oil

150g Feta cheese

10 cherry tomatoes - halved

Peel potatoes and cut into wedges. Boil in pan for 5 minutes. Drain well and then place on a baking tray. Drizzle with olive oil and roast for 50 minutes, turning occasionally.

Turn **off** the oven when potatoes are golden brown. Crumble on Feta cheese and add cherry tomatoes. Return to the oven and leave for 10 minutes.

Serve with gammon joints / boiling bacon.