

## REZEPTE AUS IRLAND für unser SMOKED CHICKEN



### Clodagh McKenna's West Cork Paella

<i>Ingredients:</i>	<i>Serves Four</i>
* 300gms Ummerra Smoked Chicken	* 270 gms Paella or Risotto Rice
* 150gms Fingal Ferguson's Chorizo	* 1 teaspoon paprika
* 8 Tomatoes, roughly chopped	* 1 teaspoon turmeric
* 4 Cloves of Garlic, crushed	* 50g Desmond cheese or Parmesan
* 2 Onions, diced	* 8 tablespoons of olive oil
* 1 Red Pepper	* 1 lemon, cut into wedges
* 800ml Chicken Stock (hot)	

Method: Heat a large paella pan (approx. 30cm) over a medium heat and add the olive oil; when hot, fry the chorizo until crispy. Add the onion, garlic, and red pepper and cook for 15 minutes, stirring occasionally, then add the tomatoes and simmer for a further 5 minutes. Stir the rice into the pan and season with salt and pepper. Add the paprika and turmeric, followed by the hot stock; leave to simmer for 15 minutes. Scatter the pieces of Ummerra smoked chicken over the rice. Leave to simmer for a further 5 minutes, then cover and leave to rest for about 3 minutes before eating. Sprinkle the Desmond cheese over the dish just before serving. Serve with lemon wedges.

### Fionnuala's Spicy Ummerra Smoked Chicken Stir-Fry

<i>Ingredients:</i>	
* Ummerra Smoked Chicken	* 1/4 teaspoon Curry powder
* Onion	* Tabasco sauce
* Pepper	* Garlic butter
* Mushrooms	* Pasta shells
* 1/4 teaspoon Chilli powder	

*Instructions:* Fry together onions, peppers and mushrooms in a little oil until soft. Add 1/4 teaspoon of chilli powder, 1/4 teaspoon of curry powder and a few drops of Tabasco. Stir fry some more with Ummerra Smoked Chicken in pieces. Serve with freshly cooked pasta shells tossed in melted garlic butter or olive oil with basil and garlic.

### Fionnuala's Tagliatelle Alla Campagnola

<i>Ingredients (for 1 serving):</i>	
* 6oz Ummerra Smoked Chicken in pieces	* 2 tbsps of white wine
* 1 smoked rasher of bacon	* 1/4 pint of cream
* 4 mushrooms sliced	* Butter for frying
* Red and green peppers sliced	* Tagliatelle
* Chopped spring onions	

*Instructions:* Fry spring onions, mushrooms, rasher and peppers in butter until soft. Add wine and reduce by half, then add cream and Ummerra Smoked Chicken and reduce until slightly thickened. Pour mixture over freshly cooked Tagliatelle.

## Nonya Smoked Chicken Salad

A Chinese Straits recipe from Grace Waldman, Co. Cork

<i>Ingredients:</i>	
* 350 g Shredded <i>Ummera</i> Smoked Chicken	
* 2 tbsps Ginger/garlic paste (equal parts blended with a little water to a purée)	
* 2 tbsps Tahini Paste	* 1 tsp 5 Spice Powder
* 2 tbsps Soy Sauce	* 1 stick Celery
* 1 tbsp Sesame Oil	* 1 tsp Sugar
* 1 tbsp Hot Chilli Oil	
* 1 teacup Fresh Coriander Leaves	

Instructions: Put all but the chicken meat into a blender and moisten with approx. 4 tbsps chicken stock. Then blend all to a purée. Empty into a large bowl and fold in the chicken meat. Serve in little lettuce leaf parcels, dressed with a few drops of limejuice.

## Smoked Chicken, Ham and Cheese Salad (Serves 4)

<i>Ingredients:</i>	
* 1 lge iceberg lettuce	* 2 hard-boiled eggs, quartered
* 225gm/ 8oz <i>Ummera</i> smoked chicken, cut into strips	* 2 firm ripe tomatoes, quartered
* 225gm/ 8oz cooked ham, cut into strips	* 225gm/ 8oz Durrus or other washed-rind cheese, cut into strips/ cubed
<i>Dressing:</i>	<i>Garlic croutons:</i>
* 90ml/ 6 tbsp cream	* 4 lg sliced of white bread, crusts removed, cut into small squares
* 20ml/ 4 tsp white wine vinegar	* 60ml/ 4 tbsp oil
* pinch of salt	* 2 cloves of garlic, peeled & finely chopped
* 45ml/ 3 tbsp light olive oil	
* 30ml/ 2 tbsp chopped olives	
* freshly ground black pepper	

### *Instructions:*

Wash & dry the lettuce. Break it into bite-sized pieces & line a large salad bowl to form a thick base for the other ingredients. Arrange the smoked chicken, ham & cheese pinwheel fashion around the centre, & the egg and tomato around the outside. Chill for at least 45 mins before serving. Meanwhile, make the dressing & croutons. For the dressing, put the cream, vinegar, salt & pepper in a small bowl or jug, & whisk for a minute until frothy. Still whisking, gradually add the oil, check the seasoning and chill until ready to serve. To make the croutons, heat the oil over a gentle heat. When hot, but not smoking, add the bread squares, & fry, turning them occasionally, until golden brown. About 2 mins before the end of the cooking add the garlic. Cook for a further 2 mins. Remove the croutons, & drain on kitchen towel. To serve, remove the salad & dressing from the fridge, & pour the dressing over the salad, & sprinkle with the garlic croutons.