



Mercadona's Butcher
Recipes for the **Christmas**
Season



Christmas 2017



SERVES 4
1½ HOURS

Joint of Beef in Red Wine with Seasonal Vegetables

INGREDIENTS:

1 joint of beef	Olive oil
4 slices of serrano ham	Salt, pepper and oregano
1 onion	1 bunch of asparagus
1 red pepper and 1 green pepper	1 courgette and 2 potatoes
1 carrot	Assorted mushrooms to taste
250 cl red wine	Some cherry tomatoes
The juice from 1 orange	1 meat stock cube
	1 glass of meat stock

PREPARATION:

Brown the chopped onion in a pan with a lug of olive oil. Add the finely chopped red and green pepper and carrot. Add salt and simmer for a few minutes. After adding the red wine, the orange juice and a little oregano, reduce and set aside.

Butterfly the beef. Fill with the serrano ham and roll it up on itself to close it, in such a way that the filling will not come out; use toothpicks. Season and sear in a pan with a lug of olive oil. Take the sauce we had prepared before and blend. Place the joint in an oven tray, baste with the sauce and cook at 200 °C for around 20 minutes, depending on the size of the meat, and if it runs out of sauce, baste with the meat broth. Cut the asparagus, courgette, mushrooms, cherry tomatoes and potatoes, and grill with a little sauce. Serve the beef with the sauce and vegetables.

*Serve with
vegetables of choice.
Padrón peppers, for
instance.*





SERVES 4
4 HOURS

Stuffed *Pavita* Turkey Hen

INGREDIENTS:

1 Pavita turkey hen
1 onion
100 ml Brandy
Butter
Olive oil
Bay leaf and oregano
Salt and pepper

FOR THE STUFFING:

Prunes
Pine nuts
100 ml red wine
100 g ham
5 sausages and bacon
Cinnamon
Parsley

PREPARATION:

Season the pavita inside and out and moisten with a little red wine. Use a syringe to inject a reduction of two spoonfuls of butter and Brandy, and leave to marinate for 12 h.

Separately, prepare the stuffing; sauté the prunes with olive oil, having previously soaked them. Add pine nuts to the pan and season. Sprinkle a little parsley, $\frac{1}{2}$ a spoonful of cinnamon, a splash of red wine, chopped bacon, ham and sausages, cook for a few minutes and remove.

Set the turkey aside until the following day and stuff. Sew with cooking thread and place in a baking tray. Season again and add some oregano, bay leaf and peeled but not chopped onion. Cover with parchment paper and roast until the safety valve pops.

*Carve the meat
and serve together
with the stuffing.*





Roast Lamb

SERVES 4
60 MINUTES

INGREDIENTS:

A leg or shoulder of lamb	Salt
4-5 garlic cloves	Ground black pepper
300 ml white wine	Oregano
300 ml water	Thyme
150 ml virgin olive oil	Rosemary

PREPARATION:

Preheat the oven at 180°C.

Preparing the meat: season the leg or shoulder generously and place in a metallic oven tray.

Preparing the seasoning: in a bowl, mix the peeled garlic, the white wine, oil, water, oregano, thyme and rosemary to taste until achieving a uniform mixture.

Add half the mixture to the leg or shoulder.

Roast for 20 to 25 minutes each side, and add the rest of the mix when you turn the meat over, so the flavours are uniform.

*Perfect with
some a la pobre
potatoes.*





SERVES 4
3 HOURS

Roasted Suckling Pig

INGREDIENTS:

One suckling pig	60 g pig fat
The juice from 1 lemon	Bay leaf
¼ litre olive oil	1 glass of white wine
White pepper	Salt

PREPARATION:

Before cooking, leave to marinate in the marinade prepared with ¼ olive oil, the juice of one lemon, a sprinkle of ground white pepper and a chopped bay leaf. Once the time has elapsed, remove the marinade and wipe the suckling pig with a dry cloth.

Add a touch of salt to taste, baste with the melted pig fat and cover the ears and tail with tin foil to avoid burning. Roast for 2 hours at 160° so the suckling pig cooks slowly. Baste the suckling pig in its own juices every 15 minutes.

When slightly brown, add a glass of white wine and return to the oven for about 30 minutes, until it is nicely browned.

Unfreeze the suckling pig in the fridge, in its original packaging, for 48 hours.





Roast Salt Loin with Pineapple

SERVES 4
40 MINUTES

INGREDIENTS:

1 pork loin piece
(1 kg approximately)
1 glass of white wine
1 glass of water

1/2 onion
Olive oil
Parsley
Salt flakes
1 pineapple
Pepper

PREPARATION:

Cut the onion into large pieces and sauté in a pan with olive oil until translucent.

Cut the pork loin and sear on both sides, making sure the meat stays pink on the inside.

Remove from the heat, season and add a little chopped parsley.

Place the meat in a roasting tray together with the pineapple skin and baste with white wine.

Roast for about 10 minutes at 180 °C. Grill the pineapple slices until brown.

Cut into portions and serve with the pineapple slices.

*For a sweeter touch,
we may use pineapple
in its own juices.*





SERVES 4
60 MINUTES

Pork Loin with Caramelised apple

INGREDIENTS:

1 pork tenderloin

1 green apple

4 tablespoons of sugar

100 g butter

Olive oil

Salt and pepper

PREPARATION:

Peel the apple and cut into slices that are not too thick.

Place the butter and sugar in a frying pan, then add the apple slices and sauté for a few minutes, until they lose their rigidity.

Separately, season the loin, sear on both sides in a piping hot pan and leave to rest.

Roast the loin until reaching the desired cooking point.

Finally, cut a 200g slice of the loin, and serve together with a spoonful of caramelised apples.

*You may serve this
dish with a thinly
sliced apple.*



