

# Fordhall's Favourite Festive Nibbles!

The Fordhall Farm Shop and Butchery team have shared some of their favourite recipes for festive nibbles. Let us know which is your favourite!



## Sticky Pork Belly Bites:



**Serves: Makes around 24 bites**

### Ingredients:

500g Fordhall Gloucester Old Spot pork belly slices  
4 tbsp Fordhall honey  
4 tbsp soy sauce  
4 cloves crushed garlic  
2 tsp chilli flakes  
2 whole cucumbers  
Toasted sesame seeds to garnish  
Cocktail sticks

- 1 Slice the pork into 2cm pieces. Fry for 5 minutes until the fat begins to crisp.
- 2 Add the honey, soy sauce, garlic and chilli flakes. Stir regularly and cover over the pork to create an even glaze.
- 3 Remove from the pan when the glaze has reduced to about 3 quarters and sticks to the pork.
- 4 Make cucumber strips by running a vegetable peeler down the full length of the cucumber. Add a cocktail stick to the end of each pork bite and add a strip of cucumber on the end in a wave effect. Sprinkle with sesame seeds to garnish.

## Steak Bites on Garlic Bread:



**Serves: Makes around 14 bites**

### Ingredients:

1 Fordhall pasture fed sirloin steak  
5 tbsp butter  
3 cloves crushed garlic  
1 tsp parsley (fresh and chopped, or dried)  
Salt and pepper  
Worcester sauce (optional)  
Horseraddish sauce  
1 long French baguette

- 1 Pan fry your steak in butter and seasoning. As a guide, assuming your steak is around 1 inch thick, you will need to cook for 2 minutes on each side for rare, 3-4 minutes on each side for medium-rare and 4-6 minutes on each side for medium. Once cooked, loosely cover with foil and leave your steak to rest for five minutes.
- 2 Cut your baguette into slices about 1cm thick. Mix the butter, garlic, parsley and a pinch of salt and pepper together in a bowl. Spread onto each slice of bread and cook under a grill for a few minutes until golden (be sure to watch over so they don't burn!).
- 3 Slice your steak across the grain into thin slices. Sprinkle with a dash of Worcester sauce if you wish. Lay a couple of strips of steak onto each slice of bread and top with a small garnish of Horseraddish sauce.

## Glazed Chipolatas:



**Serves: Makes 24 sausages**

### Ingredients:

2 packs Fordhall free range chipolatas  
6 tbsp Fordhall honey  
6 tbsp tomato ketchup  
4 tsp fennel seeds  
4 tsp cumin seeds  
1 clove crushed garlic  
Pinch of salt  
Toasted sesame seeds to garnish  
Cocktail sticks

- 1 Pre-heat your oven to 170C. Toast the fennel and cumin seeds in a frying pan over a high heat for a couple of minutes. Shake the pan regularly to prevent them from burning. Crush in a pestle and mortar with a pinch of salt.
- 2 Transfer the spices to a mixing bowl with your honey, ketchup and garlic. Mix well before adding the sausages and coating evenly.
- 3 Transfer the sausages to a lined baking tray and bake for 18-20 minutes until cooked through. Sprinkle with sesame seeds to garnish.

You might also want to serve **Pigs in Blankets** (a rasher of Fordhall free range streaky bacon wrapped around a Fordhall free range chipolata) cooked in the oven at 170C for 30 minutes, a handmade **Fordhall Gala Pork Pie**, or a **Snowdonia Fondue Cheese Bake**. Enjoy!