



RECOMMENDED

How to cook Christmas Fare

Enjoy your Christmas time with your loved ones. Relax, be in the moment and know that the team at Webster's have worked hard to ensure that your Christmas fare is spot on.

We wish you and your loved ones a peaceful and happy festive season.

Here is to good times and good eating!

PORK LOIN & PORK SCOTCH FILLET

1. Pre-heat oven to 200oC fan forced.
2. Bring the pork to room temperature.
3. Ensure the skin is very dry to ensure good crackling.
4. Season the skin with some salt and oil.
5. Always put your pork on a rack in the baking dish. If you don't have a rack place the pork on a bed of chopped onions.
6. The first 30 mins on 200oC fan forced then bring temperature down to 160oC and cook for 35 -40 mins per kg.
7. Allow the pork to rest for 10 mins per kg before serving.
8. Enjoy!



TURKEY BUFFET ON THE BONE, BONELESS TURKEY BUFFET & WHOLE TURKEY

1. Pre-heat oven to 160°C fan forced.
2. Take the turkey out of the fridge and bring it to room temperate before cooking.
3. Season the skin with some salt and oil.
4. Always put your turkey on a rack in the baking dish with 2ml of water or stock. If you don't have a rack place the turkey on a bed of chopped onions.
5. Cover your turkey lightly with foil.
6. Roast for 40 mins per kg.
7. Removing the foil for the last 20 minutes.
8. Note: if turkey is stuffed please cook for an extra 10 min per kg.
9. Enjoy!

GLAZED HAM

1. Duncan's favourite recipe is:
 - A can of Guinness beer
 - 4 table spoons of honey
 - 4 table spoons of maple syrup
 - 3 table spoons of wholegrain mustard
2. Combine ingredients into a saucepan.
3. Bring to boil.
4. Simmer and stir for 10 mins or until thickened.
5. Gently warming through the ham in your oven or bbq at 150oC whilst basting every 15 mins with your glaze.
6. A 5kg ham takes approx. 1.5 hours to glaze.
7. Always turn up the heat for the final 20 mins to ensure caramelisation of glaze.
8. Enjoy!

