



Stuffings

Year-Round Profit Makers!

It's always a challenge to the retail butcher to find new ways to increase profits and give customers something special to try. Whether that something special is added convenience, a new taste experience, or a simple ready-meal choice, all three can be found with Lucas Stuffing Mixes.

Lucas Stuffing Mixes are complete and very easy to use – just add water and mix. They've been developed with superb taste and texture and can add value to a wide variety of meats and cuts. Take a look at the recipe ideas on this leaflet to see how you could be increasing your profits today!





"Using Lucas Stuffings is a good way to add value to your products. Chicken, turkey, or pork can be made into individual stuffed roasts that are ready to cook. Stuffing turns a standard product into a premium product, giving a great increase in profit margin."

John Mettrick

J W Mettrick & Son, Glossop.

Featuring:

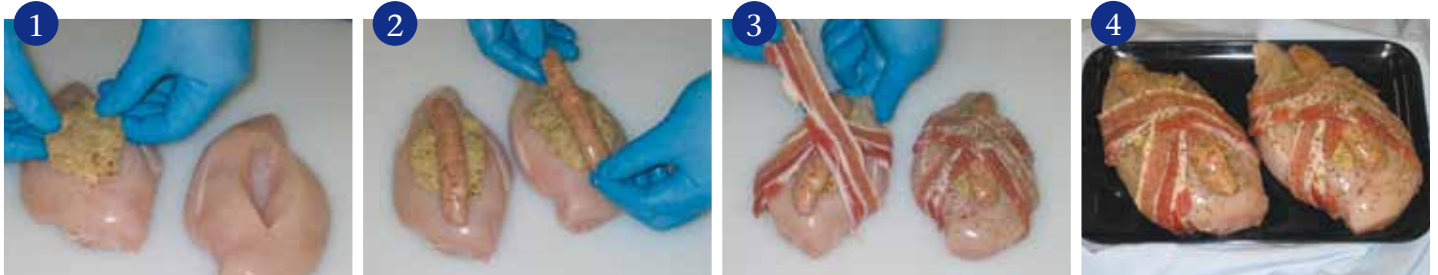
-  **Pinjar Gold Cranberry, Apple & Herb Stuffing Mix - 4x1kg**
-  **Pinjar Gold Sage & Onion Stuffing Mix - 4x1kg**

Pork, Cranberry, Apple & Herb Roast



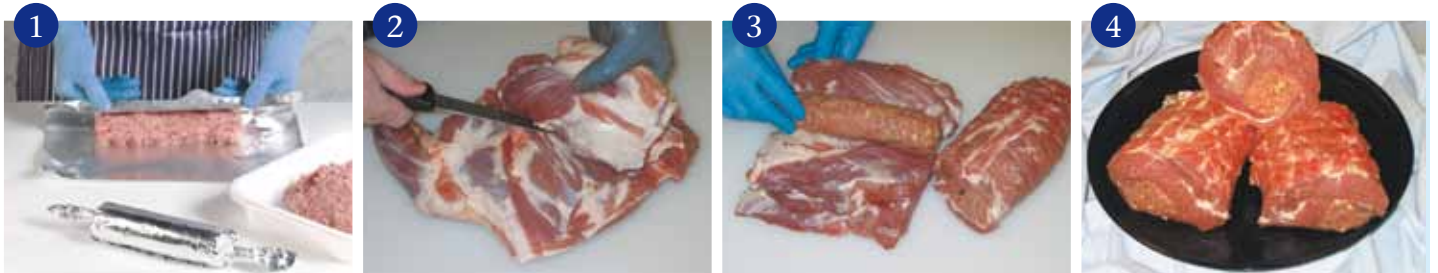
1. Stuffing. Weigh ingredients (40% sausage meat, 44% cold water, 16% Pinjar Gold Cranberry, Apple & Herb Stuffing Mix). Add the cold water to Stuffing Mix and mix well until water is absorbed. Then mix the stuffing mixture with the sausage meat.
2. Using a boneless collar of pork (spare rib cut). Make an incision lengthways across the collar and butterfly. Place stuffing in the cut surface area.
3. Roll the stuffed collar round and secure with roasting bands.
4. Place on suitable tray and it's ready for sale.

'Quick Cook' Chicken Roast



1. Make stuffing - 27% (270g) Pinjar Gold Sage & Onion Stuffing Mix and 73% (730g) water. Using a skinless chicken fillet make a small pocket on the top and then fill the pocket with stuffing.
2. Using small thin pork sausages, place a sausage on top of each stuffed chicken fillet as illustrated above.
3. Using two rashers of good quality streaky bacon wrap the stuffed chicken fillet. This will secure the product and for decoration sprinkle dried herbs on top.
4. Sell them loose or place into disposable oven-able trays.

Lamb Rosette Joint with Cranberry, Apple & Herb Stuffing



1. Stuffing. Weigh ingredients (25% Pinjar Gold Cranberry, Apple & Herb Stuffing, 40% Chilled water, 35% Lamb mince) and mix well. Shape mixture into logs and roll in foil. Deep chill to make it firm.
2. Using a whole shoulder of lamb with neck fillet attached, follow the natural seam under the breast flap and continue to cut until the top part of the shoulder with the neck fillet is removed.
3. Using the neck fillet part of the shoulder place the stuffing log alongside the neck fillet and then roll round and secure with roasting bands.
- 4 Place on trays ready for sale. Alternatively you can secure the joint with wooden skewers at half inch intervals. Then cut between the wooden skewers to produce lamb rosette grills.