

**ESKORT**

*Festive*  
FEAST



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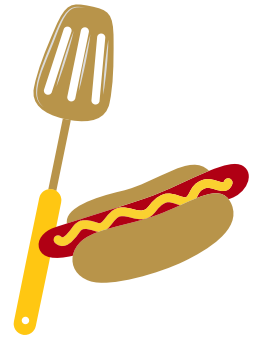
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# LOADED GAMMON SAUSAGE HOT DOGS

SERVES 8 | PREP 10 MINS | COOK 15 MINS



## INGREDIENTS

8 Eskort Smoked Gammon sausages  
8 hot dog rolls  
Butter, for toasting the rolls

## BIG MAC STYLE TOPPING

4 gherkins, sliced  
1 small onion, finely chopped  
Mustard of your choice  
Tomato sauce

## TOMATO AND CORN SALSA

1 cup cherry tomatoes, diced  
1 cup canned corn, drained  
1 tablespoon fresh coriander, chopped  
1 tablespoon lime juice  
Sriracha, to taste  
Mustard, to taste

## HOT ENGLISH MUSTARD AND CONDENSED MILK SAUCE

2 tablespoons hot English Mustard  
2 tablespoons condensed milk  
1 carrot, peeled and julienned  
4 radishes, julienned

## METHOD

1. In a pan or on the braai, cook the gammon sausages over medium heat for about 10 – 15 minutes, turning occasionally until cooked through and browned.
2. While the sausages are cooking, slice the hot dog rolls and spread a little butter on them. Toast them in a separate pan or on the braai until golden brown.
3. Prepare your toppings – for Big Mac style, combine the gherkins and finely diced onion in a bowl.
4. For the Tomato and Corn Salsa, mix the diced tomatoes, corn, coriander and lime juice in a bowl.
5. For the Hot English Mustard Sauce, whisk together hot English Mustard and condensed milk in a small bowl. Prepare the julienned carrot and radish.
6. Place all the toppings, buns, sauces and sausages on the table.
7. Allow guests to pick their toppings, add sauces and assemble their hot dogs to their preference.



# CLASSIC FESTIVE GAMMON

SERVES 8-10 | PREP 30 MINS | COOK 3 HOURS

## INGREDIENTS

1 Eskort Smoked Gammon (approximately 2kg)  
45ml smooth apricot jam  
5ml hot English mustard

## METHOD

1. Preheat your oven to 170°C.

2. Remove plastic packaging from your gammon, leaving the netting on the gammon. Wrap the gammon tightly in a layer of foil, then repeat so it is tightly covered in 2 layers of foil. Place the foil-wrapped gammon in a roasting dish and roast in the preheated oven for 2 hours 20 minutes for a 2kg gammon.

3. Once your gammon is roasted, remove from oven and remove the foil and netting on the gammon. Carefully peel off the leathery skin from the gammon, leaving the layer of fat on the

gammon. Discard the foil, net and skin.

4. Place the gammon back into the roasting tray. Score the fat on the gammon in a diamond pattern.

5. Combine the apricot jam and mustard in a small bowl, then brush over the scored gammon fat.

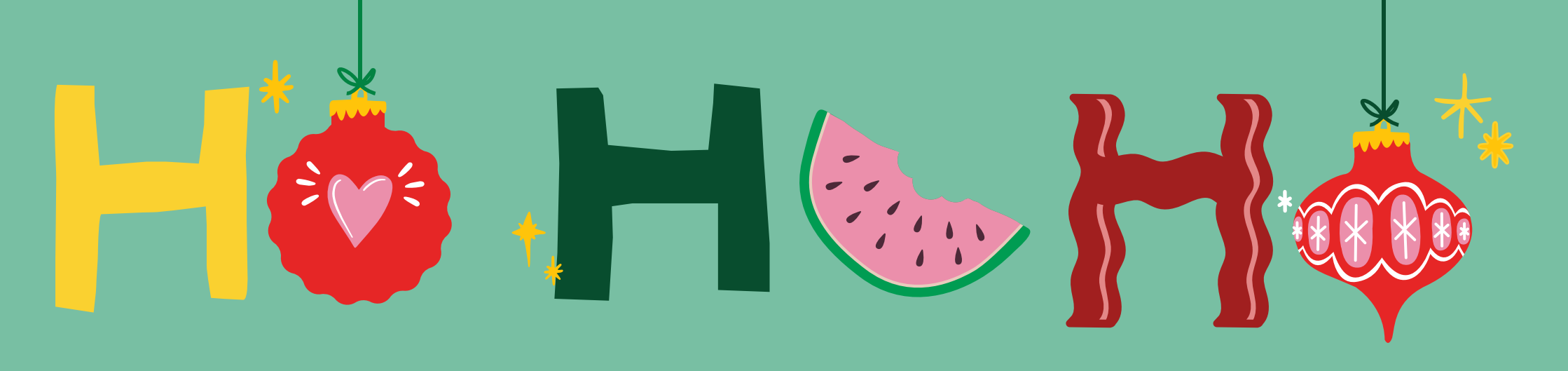
6. Preheat your oven's grill to medium-high, and grill the gammon until the fat is caramelised and golden. Keep a continuous eye as you don't want the fat to burn.

7. Serve your gammon sliced.



PAIRS GREAT  
WITH SPICY  
WATERMELON!







# PASTRAMI SILVERSIDE ROAST

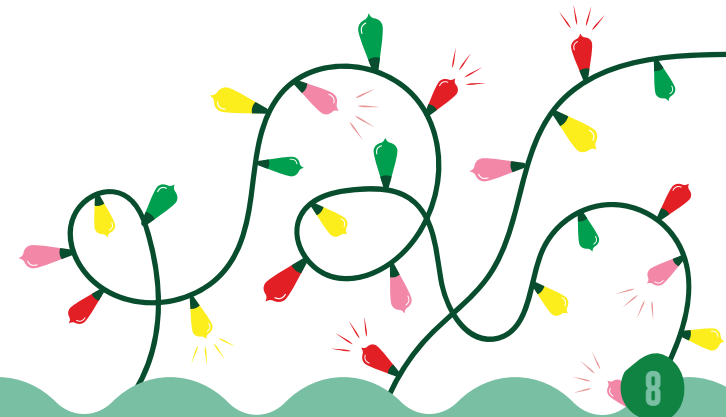
*SERVES 6 | PREP 10 MINS | COOK 1.5 HOURS*

## INGREDIENTS

1 to 1.2 kg Eskort BBQ Rub Pastrami Roast Silverside  
Salt, to taste  
Pepper, to taste  
Olive oil, for searing

## METHOD

1. Preheat your oven to 170°C.
2. In a large oven-safe pan, heat a tablespoon of olive oil over medium-high heat. Add the roast and sear for about 4 – 5 minutes on each side until browned all over.
3. Transfer the pan to the preheated oven. Roast for about 1.5 hours, or until the meat is cooked to your liking.
4. Remove the roast from the oven and let it rest for 10 minutes before slicing.
5. Slice against the grain of the meat and serve with your choice of sides or cooled and thinly sliced in sandwiches.



# BRAAIBROODJIE WITH PASTRAMI AND CRANBERRY JELLY

SERVES 4 | PREP 10 MINS | COOK 10 MINS

## INGREDIENTS

8 slices ciabatta or sourdough bread  
Butter, for spreading  
200g leftover pastrami silverside, thinly sliced  
45ml cranberry jelly  
200g mozzarella cheese, sliced  
Salt, to taste  
Fresh basil leaves, for garnish

## METHOD

1. Prepare a braai or a frying pan over medium heat.
2. Spread butter on the outer sides of each slice of bread.
3. On the unbuttered side of 4 slices, layer the pastrami, cranberry jelly, and mozzarella cheese.
4. Top with the other 4 slices of bread, buttered side up.
5. Place the sandwiches on the braai or in the frying pan. Grill for about 3 – 5 minutes on each side, or until the bread is golden brown and the cheese is melted.
6. Remove from heat and let cool slightly before slicing in half.
7. Season with salt and garnish with fresh basil leaves before serving immediately.

LOVING THOSE LEFTOVERS!  
EXCELLENT AS A LAZY POOL-SIDE LUNCH THE NEXT DAY!



EXTRA CHEESE!





# SPICY WATERMELON WEDGES WITH MINT

SERVES 8 | PREP 15 MINS

## INGREDIENTS

- 8 – 10 watermelon wedges
- 1 green chilli, finely sliced
- Juice of 2 limes
- 2 tablespoons fresh mint, chopped
- 1 tablespoon olive oil
- Salt, to taste
- Fresh mint leaves, for garnish
- Extra lime wedges, for garnish

## METHOD

1. Arrange the watermelon wedges on a serving platter.
2. Drizzle the lime juice and olive oil over the wedges.
3. Sprinkle with salt and top with the finely sliced green chilli.
4. Sprinkle with chopped mint and additional fresh mint leaves.
5. Serve immediately with lime wedges alongside.



SERVE AS A SIDE OR A SNACK!





# CREAMY GAMMON AND BABY MARROW SPAGHETTI

SERVES 4 | PREP 10 MINS | COOK 15 MINS

## INGREDIENTS

300g spaghetti  
200g leftover gammon, diced into cubes  
2 tablespoons olive oil  
6 baby marrows, grated  
2 cloves garlic, peeled and minced  
250ml fresh cream  
100g grated parmesan cheese  
Salt and pepper, to taste  
Fresh basil leaves, for garnish  
Basil pesto, to serve  
Zest of 1 lemon

## METHOD

1. Bring a large pot of salted water to a boil. Add the spaghetti and cook according to package instructions until al dente. Reserve  $\frac{1}{2}$  cup of pasta water, then drain the spaghetti.

2. In a large frying pan, heat the olive oil over medium heat. Add the diced gammon and baby marrow to the pan, and fry for about 5 minutes, stirring occasionally, until the zucchini is tender. Add the minced garlic and sauté for about 10 seconds until fragrant.

3. Reduce the heat to low and pour in the cream. Stir in the grated Parmesan cheese and mix until well combined. If the sauce is too thick, add a little reserved pasta water to reach the desired consistency.

4. Add the cooked spaghetti to the sauce and toss to coat in the creamy sauce. Season with salt and pepper to taste.

5. Divide the spaghetti among plates and garnish with fresh basil leaves, dollops of basil pesto and fresh lemon zest.





# NECTARINE, TOMATO, AND RED ONION SALAD WITH BASIL PESTO DRESSING



*SERVES 6 | PREP 15 MINS*

## INGREDIENTS

4 nectarines, wedged  
400g rocket  
350g exotic baby tomatoes, halved  
1/2 red onion, peeled and thinly sliced  
125ml basil pesto  
40ml olive oil  
Salt and pepper, to taste  
Fresh basil leaves, for garnish

## METHOD

1. In a large salad bowl, combine the wedged nectarines, rocket, cherry tomatoes, and thinly sliced red onion.
2. In a small bowl, whisk together the basil pesto and olive oil until smooth.
3. Drizzle the dressing over the salad and toss gently to combine.
4. Season with salt and pepper to taste.
5. Garnish with fresh basil leaves before serving.

# PICKLED BEEF TONGUE

*SERVES 4 | PREP 10 MINS | COOK 2-3 HOURS*

## INGREDIENTS

1 Eskort Pickled Beef Tongue (1.5 to 2 kg)  
Salt, to taste  
3 bay leaves  
1 onion, peeled and quartered  
4 – 5 whole cloves  
Water, enough to cover the tongue

## METHOD

1. Rinse the beef tongue under cold water to remove any impurities.
2. In a large pot, place the tongue and cover it with water. Add salt, bay leaves, quartered onion, and whole cloves.
3. Bring the water to a boil, then reduce the heat to low. Cover and simmer gently for 2 to 3 hours, or until the tongue is tender and easily pierced with a fork.
4. If the tongue is not tender after 2 hours, continue to simmer, checking periodically.
5. Once cooked, remove the tongue from the pot and let it cool slightly. Once it's cool enough to handle, peel off the skin using a sharp knife (the skin should come off easily). Discard the skin.
6. Slice the tongue thinly and serve as desired, hot or cold, with your choice of sides.





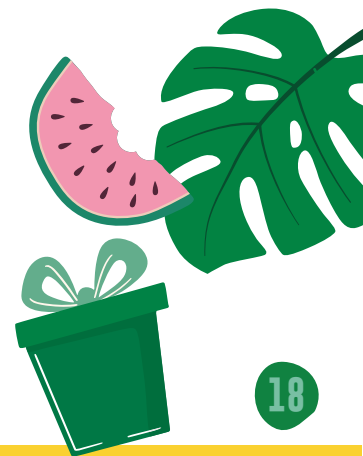
## LEFTOVER BEEF TONGUE HARD SHELL TACOS



### METHOD

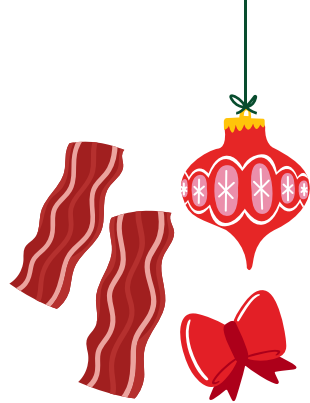
1. Once the tongue is cooked and cooled, slice it thinly or shred it.
2. Fill hard shell tacos with a layer of shredded beef tongue. Add fresh toppings such as diced tomatoes, chopped chilli, lettuce and coriander for crunch and flavour.
3. Make a simple guacamole by mashing ripe avocados and mixing in lime juice, chopped red onion, diced tomato and chopped coriander.
4. Drizzle tacos with sriracha, sour cream, 1000 island or salsa.

5. Serve the tacos with lime wedges on the side, allowing guests to squeeze fresh lime juice over theirs.
6. If you have extra beef tongue after making tacos, store it in an airtight container in the fridge for up to 3 days, or freeze it for longer storage.



# BACON-WRAPPED PORCHETTA

SERVES 10 | PREP 10 MINS | COOK 1.5 HOURS



## INGREDIENTS

1 ready-made Eskort Rolled Pork Belly wrapped in bacon (porchetta)  
Salt and pepper, to taste  
2 tablespoons olive oil  
Fresh herbs (such as rosemary or thyme), for garnish

## METHOD

1. Preheat your oven to 180°C.
2. Season the porchetta with salt and pepper.
3. Heat the olive oil in a large oven-safe frying pan over medium-high heat.
4. Carefully place the porchetta in the pan, seam side down, and sear for about 5 – 7 minutes, turning occasionally, until the bacon is browned and crispy all around.
5. Once browned, transfer the frying pan with the porchetta to the preheated oven. Roast for 1 hour, or until the meat is cooked through and the bacon is crispy.
6. Remove from the oven and let it rest for 10 minutes before slicing.
7. Garnish with fresh herbs before serving.





# SPICY TWISTERS

SERVES 6-8 | COOK 10-30 MINS

## METHOD BRAAI

Braai over hot coals for 15 to 20 minutes turning regularly, or until the Twister is perfectly crispy.

## GRILL

Oven Grill at 180 °C for 10 minutes each side or until desired crispiness.

## AIR FRYER

Place the product in the Air Fryer basket.

Bake for ± 20 to 30 minutes at 180°C or to preferred crispy texture.



NOTHING LIKE  
A MIELIE ON  
THE BRAAI

recipe on  
next page



## CHARRED CORN ON THE COB



To make the corn, drizzle each corn cob with olive oil, then season lightly, wrap in tinfoil and braai for 20 minutes, turning often. Just before serving with the butters, remove the corn from the foil and briefly char over the flames.



# FAMILY BRAAI BOX PLATTER

SERVES 6-8 | PREP 15 MINS | COOK 30 MINS

## INGREDIENTS

4 Eskort Prego Sosaties  
4 Eskort Honey Glazed Pork Rashers  
4 Eskort Thinly Sliced Pork Chops  
1 pack Heidelberg boerewors  
Lemon wedges, for serving  
Hummus, for dipping

## METHOD

1. Prepare your braai to medium heat coals. Ensure the grid is clean and lightly oiled.
2. Start by grilling the Boerewors. Place the sausage on the grid and cook for about 15 minutes, turning occasionally until browned and cooked through.
3. Add the Sosaties to the grid and cook for about 15 minutes, turning occasionally until cooked through and slightly charred.
4. Place the Honey Glazed Pork Rashers on the braai and cook for about 4 minutes on each side, until they are caramelized and crispy.
5. Finally, braai the Thinly Sliced Pork Chops for about 4 – 5 minutes on each side, or until cooked through and nicely browned.
6. Once all the meat is cooked, arrange it on a large serving platter. Add lemon wedges and a bowl of hummus for dipping.



SERVE WITH YOUR FAVOURITE SIDES  
OR SLICE THE MEAT UP AND ENJOY AS A SNACK PLATTER FOR A CROWD.



# FRESH MINT AND LEMONGRASS MARGARITA

SERVES 4 | PREP 10 MINS

## INGREDIENTS

4 lime wedges  
20cm piece of celery, chopped  
8 fresh mint sprigs  
180ml blanco tequila  
120ml fresh lime juice  
120ml ginger and lemongrass cordial  
ice cubes  
Sparkling water, to top-up  
Salt, for rimming glasses  
Extra fresh mint leaves, for garnish  
Celery ribbons, for garnish  
1 green chilli, thinly sliced

## METHOD

1. To prepare the glasses, rub a lime wedge around the rim of each tumbler. Dip the rims into a plate of salt mixed with finely chopped mint to create a mint salt rim.
2. In a cocktail shaker, muddle the lime wedges, chopped celery, and fresh mint sprigs to release the flavours.
3. Add the tequila, fresh lime juice, ginger and lemongrass cordial, and ice cubes to the shaker.
4. Shake well until chilled, then strain the mixture into the prepared tumblers filled with ice.
6. Add a few slices of green chilli to each glass and top with sparkling water.
7. Garnish with extra fresh mint leaves and celery ribbons.
8. Serve immediately and enjoy.



USE A POTATO PEALER TO MAKE CELERY RIBBONS

Sip sip!





# NO-BAKE PEPPERMINT CRISP CRACKING TART

SERVES 8 | PREP 30 MINS | SET 4 HOURS TO OVERNIGHT  
DISH: 26CM LOOSE-BOTTOMED PIE DISH, LINED WITH CLINGWRAP

## INGREDIENTS

### BASE

200g Bakers Tennis Biscuits, crushed into crumbs  
100g melted butter

### FILLING

250ml fresh cream, whipped  
200g Nestlé Caramel Treat, whisked until smooth and lump-free  
2 x 49g Peppermint Crisp chocolates, roughly chopped  
1/2 tsp gelatine powder, dissolved in 30ml boiling water

### TOPPING

150g dark chocolate, melted

## METHOD

### 1. PREPARE THE BASE

In a bowl, mix the 200g crushed Bakers Tennis Biscuits with 100g melted butter. Press this mixture firmly into the bottom and up the sides of the lined 26cm pie dish to form the base. Place in the fridge while you prepare the filling.

### 2. PREPARE THE FILLING

In a separate bowl, fold together the whipped cream, Caramel Treat, and the roughly chopped Peppermint Crisp chocolate. Add the 1/2 tsp gelatine powder (dissolved in boiling water) and mix well.

### 3. SET THE TART

Pour the filling over the biscuit base and smooth the top. Place the tart

in the fridge to set completely – 4 hours but preferably overnight.

### 4. ADD THE CHOCOLATE TOPPING

Once set, remove the tart from the fridge, take it out of the pie dish and discard the clingwrap. Transfer the tart to a serving dish. Melt 150g dark chocolate in the microwave in 30 second intervals, stirring often. Spread the melted chocolate in a thin, even layer over the top of the tart. Return the tart to the fridge for 10 minutes to allow the chocolate to harden.

### 5. SERVE

Use spoons to crack the chocolate topping before slicing and serving.



Yum!





Yum!



LOVE,

**ESKORT**

XOXO

