

Fancy a change to turkey? Look no further than MeatMATTERS.com!

We all love Christmas, with an endless Christmas parties, work drinks, visitors and most importantly presents! And, one of our favourite parts of Christmas is a succulent dinner with all the family on Christmas day.

But, if you aren't a traditional turkey fan, why not look for a tasty alternative that you and the family can enjoy? What makes Christmas dinner so special is the table dressing and all the trimmings, which you can have whether turkey, beef, lamb or pork is your favourite.

A few delicious ideas from red meat super-website MeatMATTERS.com include **Roast Rib of Beef with Bloody Mary Glaze and Salsa**, served with gorgeous roast potatoes and tomatoes. This meat is also amazing cold on Boxing day. Or, for lamb lovers try **Roast Rack Lamb with Thyme, Mint and Ginger**, which has a really tangy gravy. Finally, for pork fans enjoy a **Roast Pork Loin with Pear, Apple, Rum and Cinnamon**, which uses seasonal apples and pears as a sauce, and makes your house smell Christmassy with the cinnamon.

For more inspirational ideas and alternative Christmas dinner recipes visit www.MeatMATTERS.com

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For further information or high-resolution images please contact:

Ekta Sopal

T: 0207 861 3154

E: esopal@goodrelations.co.uk

Roast Rib of Beef with Bloody Mary Glaze and Salsa

Time to cook: Rare – 20 mins per 450g/½kg (1lb) plus 20 mins
Medium - 25 mins per 450g/½kg (1lb) plus 25 mins
Well done – 30 mins per 450g/½kg (1lb) plus 30 mins
Oven temp: Gas mark 4-5, 180°C, 350°F

Take

Lean beef rib joint (sirloin or topside could also be used)

Bloody Mary Glaze:

Garlic
Red chilli
Black pepper
Passata or tomato juice
Olive oil

Bloody Mary Salsa:

Tomatoes
Sweet chilli sauce
Red chilli
Lime
Tomato ketchup
Vodka

Oven-Roasted Tomatoes:

Cherry tomatoes
Olive oil
Red chillies
Garlic

Make

Take **lean beef rib joint**, weigh and calculate the cooking time using the timings above. Place onto a rack in a roasting tin and open roast in a preheated oven for calculated time.

Bloody Mary Glaze: Mix together **3 cloves garlic**, chopped, **1 red chilli**, deseeded and finely chopped with **black pepper**. Add **150ml (¼pt) passata or tomato juice**, and **15ml (1tbsp) olive oil**. About 20 minutes before the end of the beef roasting time, spoon over some of the glaze. Repeat this a couple of times.

Oven Roasted Tomatoes: Place **454g (1lb) cherry tomatoes**, **30ml (2tbsp) olive oil**, **2 whole red chillies**, cut in half and deseeded, **2 cloves garlic**, squashed, into a shallow ovenproof dish. These will take approx 15 minutes to cook so put in the oven towards the end of the beef roasting time.

Bloody Mary Salsa: Mix together **2 tomatoes**, finely chopped, **5ml (1tsp) sweet chilli sauce**, **about ¼ red chilli**, deseeded and finely chopped, **½ lime**, juice and rind, **10ml (2tsp) tomato ketchup**, **30ml (2tbsp) vodka**. Cover and leave to stand.

Eat

This is a real pick and mix recipe, possible serving suggestions: hot glazed beef served with oven roasted tomatoes and steaming mash or roast potatoes, or cold glazed (or unglazed) beef with Bloody Mary Salsa.

Roast Rack Lamb with Thyme, Mint and Ginger

Time to cook: Medium - 25 mins per 450g/½kg (1lb) plus 25 mins
Well done - 30 mins per 450g/½kg (1lb) plus 30 mins
Oven temp: Gas mark 4-5, 180°C, 350°F

Take

Lean rack lamb (allow 1-2 cutlets per person) or leg joint
Root ginger
Fresh thyme
Fresh mint
Oil
New potatoes
Syrup from jar stem ginger

Make

Take **1 lean rack lamb**, weigh and calculate the cooking time using the timings above. Pound together, in a pestle and mortar or use a bowl and wooden spoon, **2.5cm (1") root ginger**, peeled and sliced, **4 sprigs fresh thyme** and **30ml (2tbsp) fresh mint**, add **15ml (1tbsp) olive oil** and mix together. Spread over the lamb, make slits into the lamb and push in the mixture. Place onto a rack in a roasting tin and open roast in a preheated oven for the calculated cooking time.

40-50 minutes before the end of cooking time add **900g (2lb) baby potatoes** to the roasting tin, or in a separate tray and drizzle with **15ml (1tbsp) oil** and scatter with **sprigs fresh thyme** (this quantity would serve about 6).

20 minutes before the end of cooking time, glaze the lamb **with 30ml (2tbsp) syrup from jar of stem ginger**. Reglaze with a further **30ml (2tbsp) syrup** during the last 10 minutes of cooking time.

Eat

Allow the meat to rest for 10 minutes before carving. Serve the lamb with the roasted baby potatoes and seasonal green vegetables.

Tip

The ginger syrup that runs off the lamb during glazing will burn on the bottom of the pan so line the roasting tin with foil or non-stick parchment before cooking to save on the washing up! Use the juices for a tangy gravy.

Roast Pork Loin with Pear, Apple, Rum and Cinnamon

Time to cook: Medium - 25 mins per 450g/½kg (1lb) plus 25 mins
Well done - 30 mins per 450g/½kg (1lb) plus 30 mins
Oven temp: Gas mark 4-5, 180°C, 350°F

Take

Lean pork loin, leg or shoulder joint
Oil
Salt

Pear and Apple Sauce:

Pears
Rum
Ground cinnamon

Make

Take a lean **pork loin joint** and calculate the cooking time using the timings above. For crackling dry the rind, score well and rub with **15ml (1tbsp) oil** and **15ml (1tbsp) salt**. Place on a rack in a roasting tin and open roast in a preheated oven for calculated cooking time.

50-60 minutes before the end of cooking time add **4-6 small pears**, whole to the roasting tin, or in a separate tray and drizzle with **15ml (1tbsp) oil**.

Pear and Apple Sauce: Place **1 eating apple**, cored and cut into chunks, **1 pear**, cored and cut into chunks, **150ml (¼pt) rum** and **2.5ml (½tsp) cinnamon** into a saucepan, cover and simmer for 15-20 minutes. Remove the lid for the last 5 minutes of cooking time until the fruit is softened and most of the rum evaporated.

Eat

Serve the pork with roasted pears, seasonal green vegetables, and pear and apple sauce.