

Sauce-It

with



Another Great Idea from Dalziel

Verstegen, with pleasure.

Fork and Finger Food for a Festive Party Feast!



Sauce-It &
Verstegen

supporting the Dalebrook 'Showtime' offer



Special Offer!

Buy a Chilli con Carne
Sauce and a Grand Veneur
Sauce and get a Chilli and
Tomato Sauce FREE!

Offer Period 4th October 2010 to 15th November 2010

Mike shows you how in our easy
to follow Step-by-Step guides.

Visit www.dalziel.co.uk/sauce-it
for our on-line guides and videos



Aberdeen - 01224 723 550

Stockport - 0161 406 7272

Haverhill - 01440 710 060

Bellshill - 01698 749 595

Leeds - 01977 605 590

Newbury - 01635 265 160

Newcastle - 0191 496 2680

Birmingham - 01384 573 197

Newport - 01633 898 150

Chorley - 01257 226 000

Nottingham - 0115 950 4084

Ashford - 01233 822 184

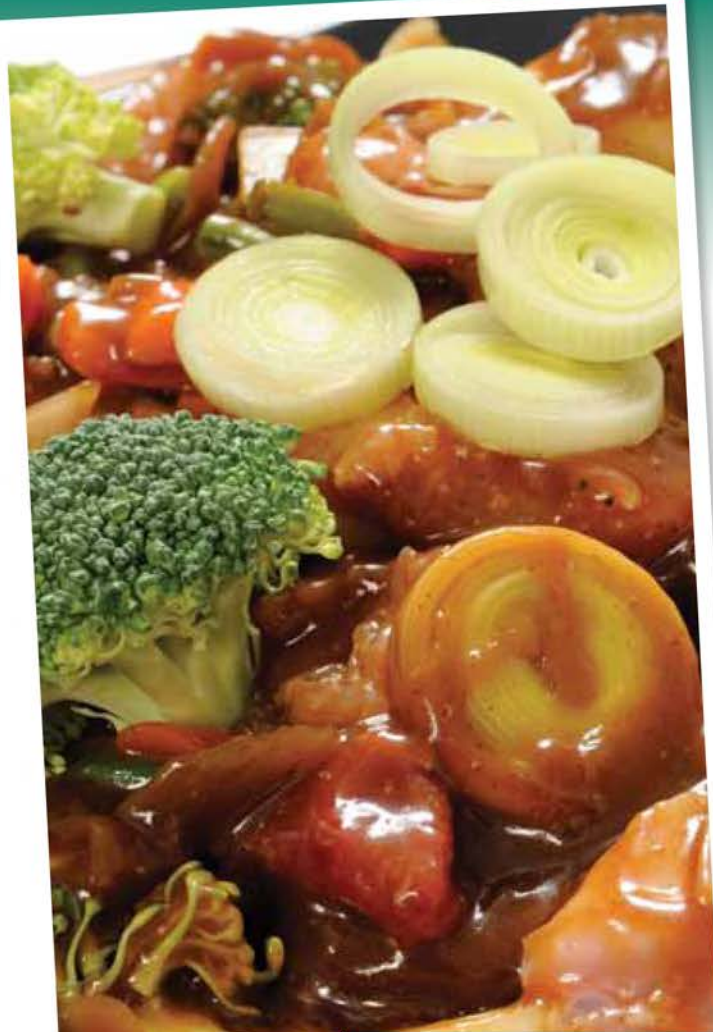
Sauce-It

with



Another Great Idea from Dalziel

Verstegen, with pleasure.



Game Keepers Casserole

Step

1



Prepare meat, place into a bowl and add the DS Binding and Steak Spices.

Step

2



Blend well.

Step

3



Dice the vegetables, add to the meat and mix well.

Step

4



Pour in the sauce and mix well. Place onto a display tray and garnish with fresh vegetables. Serve into black oven trays and seal.

STEP-BY-STEP GUIDE

1000g Assorted seasonal game meats of your choice
200g Potatoes
150g Broccoli florets
150g Carrots
150g Red onions
100g Leeks
200g Button mushrooms
700g Verstegen Grande Veneur Sauce
35g Verstegen DS Bond
Verstegen Beefsteak Spices as pre-seasoning

Alternative: for a richer peppery flavour add 300g Gourmet Game Pepper Sauce and reduce Grande Veneur to 400g.

CUSTOMER COOKING GUIDE

Place onto an oven tray and bake for 50 minutes approx on gas mark 5 or 190°C electric.

Sauce-It *with*



Another Great Idea from Dalziel

Verstegen, with pleasure.

Fork and finger food

Fork and finger food has become a huge seasonal market – but are you cashing in on these festive favourites to the full?

Most of the products being adapted to this market are ones most butchers manufacture throughout the year, but can easily ignore due to the preparation of traditional Christmas Fayre. Times are changing and consumers are increasingly demanding quality and variety in convenient fast fun foods for entertainment occasions.

By producing many of your normal products in miniature, you can capitalise on a market that you already specialize in and generate additional profits at Christmas and other occasions where the demand for party food is high.

So by using quality ingredients from Dalziel and Verstegen, you can create a food platter with a wide variety of products suitable of all party occasions, including:

- ***Chicken drumsticks, thighs, wings and inner fillets***
- ***Lean, tender pork strips or chunks***
- ***Turkey strips or chunks***
- ***Lean, tender beef chunks***
- ***Mini cut pork king ribs ¼ cut***
- ***Mini lamb kofta kebabs 25/35g***
- ***Pigs in blankets ex-skin for easy fill***
- ***Mini meatballs 20/30g***
- ***Mini burgers or balls 20/30g***
- ***Mini sausage rolls 30g***
- ***Sausage meatballs 20/30g***
- ***Stuffing balls 30/40g***



Product ideas using Verstegen:
Decorative Crumbs, No.6 Battermix, World Grill Oils, Del Mondo Herbs, Seasoned Pepper Coaters and Seasonings

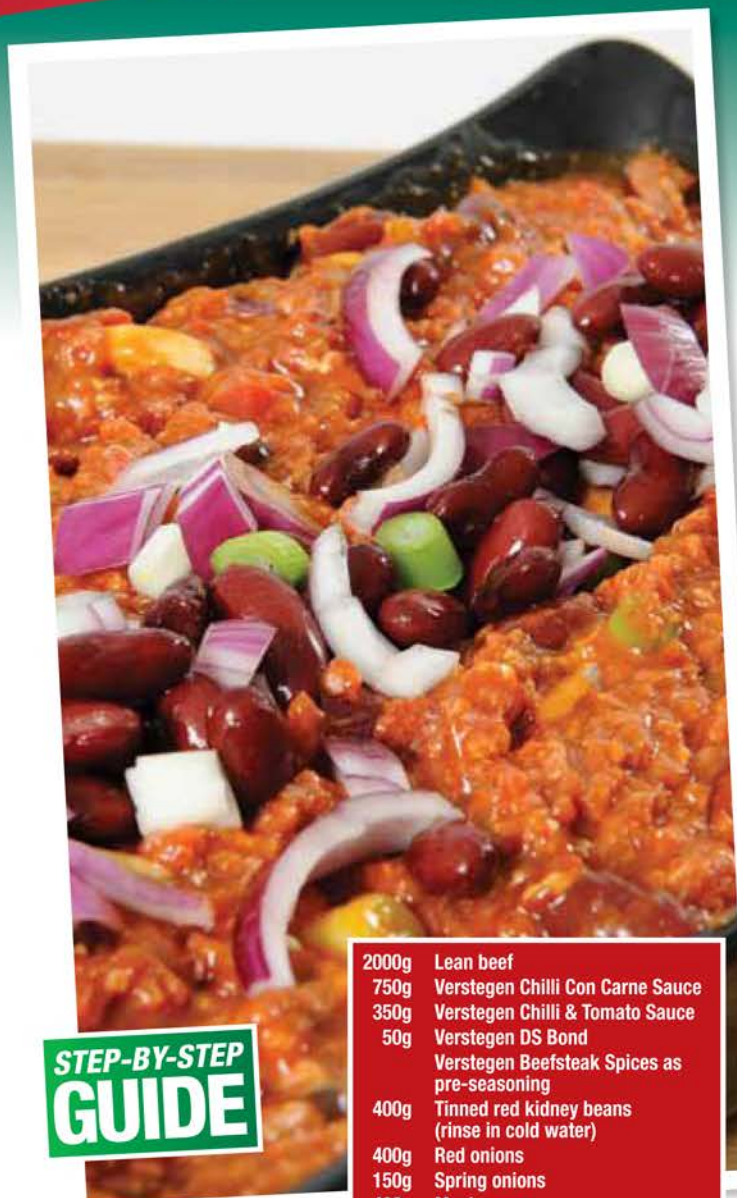
Sauce-It:
Meatball Binders, Speciality Crumbs, Cajun Seasoning, Burger Mixes, Sausage Mixes, Own Cured Bacon, Frozen Puff Pastry and Stuffing Mixes

Sauce-It *with*



Another Great Idea from Dalziel

Verstegen, with pleasure.



Chilli Con Carne



Step 1

Mince the beef on a 4.5mm plate twice, season with beef spices and DS Bond. Mix lightly. Chop the vegetables and mix with the mince and beans.



Step 2

Add the sauce and blend into the meat and vegetables.



Step 3

Display in a deep tray or bowl.



Step 4

Garnish with chopped onions, red peppers and kidney beans.

STEP-BY-STEP GUIDE

- 2000g Lean beef
- 750g Verstegen Chilli Con Carne Sauce
- 350g Verstegen Chilli & Tomato Sauce
- 50g Verstegen DS Bond
- Verstegen Beefsteak Spices as pre-seasoning
- 400g Tinned red kidney beans (rinse in cold water)
- 400g Red onions
- 150g Spring onions
- 400g Mushrooms
- 150g Red peppers

CUSTOMER COOKING GUIDE

Place into a baking tray and oven bake for 45 minutes at gas mark 5 or 190°C electric. Alternatively fry in a wok.



Aberdeen - 01224 723 550
Stockport - 0161 406 7272
Haverhill - 01440 710 060

Bellshill - 01698 749 595
Leeds - 01977 605 590
Newbury - 01635 265 160

Newcastle - 0191 496 2680
Birmingham - 01384 573 197
Newport - 01633 898 150

Chorley - 01257 226 000
Nottingham - 0115 950 4084
Ashford - 01233 822 184