

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

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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

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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.

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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

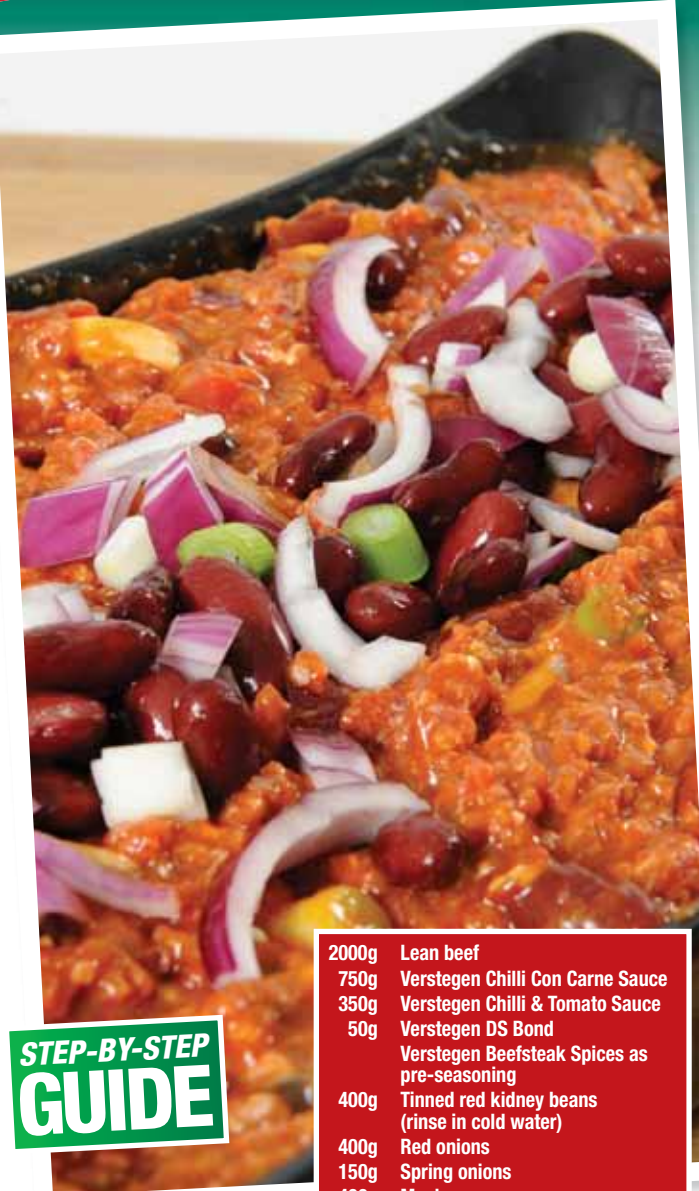
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Chilli Con Carne



**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

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.

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.



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