



COOKING WITH
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CHRISTMAS CHICKEN ROAST

Ingredients:

- 1 whole organic chicken
- 4-5 organic potatoes
- 1 small pumpkin, washed, deseeded, and sliced with the skin on
- 4-5 organic carrots, peeled and chopped
- 1 cup organic peas
- 1 loaf of bread, cubed
- 2-3 stalks of celery, finely chopped
- Fresh sage leaves
- Garlic-infused olive oil
- Roasted garlic cloves
- Butter
- Salt and pepper to taste

Instructions:

1. Preparation:

- Preheat the oven to 375°F (190°C).
- Peel and boil the potatoes until just tender. Once done, let them cool and cut them into chunks.

2. Prepare the Stuffing:

- In a bowl, mix cubed bread, chopped celery, a beaten egg, and finely chopped sage leaves. Add salt and pepper to taste.

3. Prepare the Chicken:

- Gently lift the skin of the chicken and place small slices of butter under the skin, distributing it evenly.
- Stuff the chicken cavity with the prepared stuffing mix.

4. Roasting:

- Place the chicken in a roasting pan and surround it with the potatoes, chopped carrots, and sliced pumpkin.

5. Drizzle with Garlic-Infused Olive Oil:

- Generously drizzle the sliced pumpkin and vegetables with garlic-infused olive oil. Ensure they are well-coated.

6. Roast in the Oven:

- Roast the chicken and vegetables for about 1.5 to 2 hours or until the chicken is golden brown and the juices run clear when pierced.

7. Prepare Roasted Garlic Peas:

- In a saucepan, heat some olive oil and add roast garlic cloves. Sauté for a minute until fragrant.
- Add the peas to the saucepan and cook them until they are tender but still vibrant green.

8. Serve:

- Carve the chicken and serve with the roasted vegetables and garlic-infused peas.

This recipe combines the flavorful elements of garlic-infused olive oil, whole sliced pumpkin, and roasted garlic peas to create a festive and delicious Christmas Chicken Roast. Enjoy the warmth and flavors of the season!



SAGE AND CELERY STUFFING

Ingredients:

- 1 loaf of bread, cubed
- 2-3 stalks of celery, finely chopped
- Fresh sage leaves, finely chopped
- 1 organic egg
- Salt and pepper to taste
- Bacon Pieces

Instructions:

1. Prepare the Bread:

- Cut the loaf of bread into cubes and let them sit out to dry for a few hours or overnight.

2. Mix the Ingredients:

- In a bowl, combine the cubed bread, finely chopped celery, chopped sage leaves, beaten egg, salt, and pepper.
- Mix everything well until it forms a cohesive mixture.

3. Use as Stuffing:

- Follow the steps in the main chicken roast recipe to stuff the chicken/Turkey cavity with this mixture.



HOMEMADE CHICKEN GRAVY

Ingredients:

- *Pan juices from the roasted chicken*
- *2 tablespoons flour*
- *Chicken broth*
- *Salt and pepper to taste*

Instructions:

1. Prepare the Pan Juices:

- *Once the chicken is roasted, remove it from the pan and let it rest.*
- *Pour the pan juices into a saucepan, leaving the fat behind.*

2. Make a Roux:

- *Heat the pan juices over medium heat.*
- *Add 2 tablespoons of flour to the pan juices and whisk continuously until it forms a smooth paste (roux).*

3. Add Broth:

- *Gradually pour in chicken broth while stirring continuously to avoid lumps.*
- *Keep stirring until the gravy thickens to your desired consistency.*

4. Season and Serve:

- *Season the gravy with salt and pepper to taste.*
 - *Serve alongside the carved Christmas Chicken Roast.*
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BUTTERED BRUSSELS SPROUTS WITH BACON

Ingredients:

- 1 pound (450g) Brussels sprouts, trimmed and halved
- 4-6 slices of bacon, chopped into pieces
- 2 tablespoons butter
- Salt and pepper to taste

Instructions:

1. Prepare the Brussels Sprouts:

- Trim the ends of the Brussels sprouts and cut them in half.

2. Cook the Bacon:

- In a large skillet or frying pan, cook the chopped bacon over medium heat until it becomes crispy.
- Once the bacon is cooked, remove it from the pan and set it aside, leaving the bacon fat in the pan.

3. Cook the Brussels Sprouts:

- In the same skillet with the bacon fat, add the butter and let it melt over medium heat.
- Add the halved Brussels sprouts to the skillet, stirring to coat them evenly with the butter and bacon fat.
- Cook the Brussels sprouts for about 8-10 minutes or until they become tender and slightly caramelized, stirring occasionally.

4. Combine with Bacon:

- Once the Brussels sprouts are cooked to your desired tenderness, add the crispy bacon pieces back into the skillet.
- Toss everything together and cook for an additional minute to heat the bacon and combine the flavors.

5. Season and Serve:

- Season with salt and pepper to taste.
- Transfer the buttered Brussels sprouts with bacon to a serving dish and enjoy!





HONEY-KISSED CARROTS

Ingredients:

- 500 grams of whole carrots, washed and trimmed (leave the skin on)
- (2 tablespoons) of honey
- (2 tablespoons) of olive oil
- Salt and pepper to taste
- *Optional: fresh herbs like thyme or rosemary for extra flavor*

Instructions:

1. Preheat your oven to 200°C (400°F).
 2. In a bowl, mix together the honey, olive oil, salt, and pepper.
 3. Place the whole carrots on a baking sheet lined with parchment paper or aluminum foil.
 4. Drizzle the honey and olive oil mixture over the carrots, ensuring they are evenly coated.
 5. *Optional: Sprinkle fresh herbs like thyme or rosemary over the carrots for added flavor.*
 6. Roast the whole carrots in the preheated oven for about 25-30 minutes or until they're tender and caramelized. Flip them halfway through the cooking time.
 7. Once done, remove the roasted whole carrots from the oven and serve them as a delightful side dish.
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FESTIVE HONEY-GLAZED HAM

Ingredients:

- 1 fully cooked ham, preferably bone-in (around 8-10 pounds)
- Whole cloves for studding (optional)
- ****For the Glaze:****
- 1 cup honey
- 1/2 cup brown sugar
- 1/4 cup Dijon mustard
- 2 tablespoons apple cider vinegar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg

Instructions:

1. Prepare the Ham:

- Preheat the oven to 325°F (160°C).
- If desired, score the ham's surface in a crisscross pattern and stud the center of each diamond with whole cloves for added flavor and presentation.
- Place the ham in a roasting pan.

2. Make the Glaze:

- In a saucepan, combine honey, brown sugar, Dijon mustard, apple cider vinegar, ground cinnamon, ground cloves, and ground nutmeg.
- Heat the mixture over medium-low heat, stirring constantly until the sugar is dissolved and the glaze is smooth. Remove from heat.

3. Glaze the Ham:

- Brush a generous amount of the prepared glaze over the entire surface of the ham, ensuring it's well coated.

4. Bake the Ham:

- Tent the ham loosely with foil and place it in the preheated oven.
- Bake for approximately 15-20 minutes per pound, or follow the package instructions for cooking times based on the weight of your ham.

5. Glaze During Cooking:

- Every 30 minutes or so, remove the foil tent and generously brush more glaze over the ham.

6. Check for Doneness:

- Use a meat thermometer to ensure the internal temperature of the ham reaches 140°F (60°C) throughout.

7. Rest and Serve:

- Once done, remove the ham from the oven, tent it with foil, and allow it to rest for about 15-20 minutes before carving.

8. Serve in Grandeur:

- Arrange the beautifully glazed ham on a platter, garnish with fresh herbs or festive fruits if desired, and serve.

This honey-glazed ham, adorned with a sweet and slightly spiced glaze, will undoubtedly add a flavorful and festive touch to your Christmas table, captivating everyone with its aroma and taste!



CLASSIC BUTTER-BASTED ROAST TURKEY

Ingredients:

- 1 whole turkey (12-14 pounds), thawed if frozen
- 1 cup (2 sticks) unsalted butter, softened
- Salt and freshly ground black pepper
- Optional: Fresh herbs like thyme, rosemary, and sage

Instructions:

1. Prepare the Turkey:

- Preheat your oven to 325°F (165°C).
- Remove the turkey from its packaging. Remove the giblets and neck from the cavity.
- Rinse the turkey inside and out under cold running water, then pat dry thoroughly with paper towels.
- Place the turkey on a roasting rack set inside a roasting pan.

2. Season and Stuff (Optional):

- Generously season the cavity with salt and pepper. Optionally, stuff the cavity with fresh herbs like thyme, rosemary, and sage for added flavor.
- Truss the turkey's legs with kitchen twine if desired for even cooking.

3. Prepare the Butter Basting Mixture:

- In a bowl, combine the softened butter with salt and pepper to taste. You can also add finely chopped herbs to the butter for additional flavor.

4. Baste and Roast:

- Begin by gently lifting the turkey's skin and rubbing some of the seasoned butter directly onto the breast meat. Use your hands to distribute the butter evenly under the skin.
- Generously spread the remaining butter mixture over the entire surface of the turkey, including the legs and wings.
- Place the turkey in the preheated oven and roast.

5. Baste the Turkey:

- Every 30-45 minutes, using a baster or spoon, carefully collect the drippings from the bottom of the roasting pan and drizzle them over the turkey to keep it moist and flavorful.
- If the turkey starts to brown too much, tent it with foil.

6. Check for Doneness:

- Roast the turkey until a meat thermometer inserted into the thickest part of the thigh (without touching bone) reads 165°F (74°C). This typically takes around 3 to 4 hours depending on the size of the turkey.

7. Rest and Serve:

- Once done, remove the turkey from the oven and tent it with foil. Let it rest for at least 20-30 minutes before carving.

8. Carve and Enjoy:

- Carve the buttery, golden-brown turkey and serve with your favorite sides and gravy.

This butter-basted roast turkey, with its moist and flavorful meat, will surely be a showstopper at your dining table, perfect for any festive occasion!



SUPER EASY CARAMEL TART

Ingredients:

For the crust:

- 1 ½ cups all-purpose flour
- ½ cup unsalted butter (cold and cut into cubes)
- ¼ cup granulated sugar
- 1 egg yolk
- 2 tablespoons cold water

For the caramel filling:

- 1 can (14 ounces) sweetened condensed milk
- 2 tablespoons unsalted butter
- ½ teaspoon salt (optional, to taste)

Instructions:

1. Prepare the crust:

- Preheat your oven to 350°F (175°C).
- In a mixing bowl, combine the flour and sugar. Add the cold butter and use your fingers or a pastry cutter to blend until the mixture resembles breadcrumbs.
- Add the egg yolk and cold water. Mix until the dough comes together.
- Press the dough into a tart pan, covering the bottom and sides evenly. Use a fork to poke holes in the crust.
- Bake the crust for 15-20 minutes or until lightly golden. Remove from the oven and let it cool.

2. Make the caramel filling:

- In a saucepan over low heat, melt the butter.
- Add the sweetened condensed milk and stir continuously. Cook for about 5-10 minutes, stirring constantly until the mixture thickens and turns a light caramel color.
- Remove from heat and add salt if desired. Allow the caramel to cool slightly.

3. Assemble the tart:

- Once the crust has cooled, pour the caramel filling into the crust, spreading it evenly.

4. Chill and serve:

- Place the tart in the refrigerator for at least an hour to set.
- Serve chilled and enjoy your delicious caramel tart!

Feel free to add a sprinkle of sea salt on top for a delightful sweet and salty contrast!. I also like to add berries on top to make it look more festive

