

Manotick Village BUTCHER



St Patrick's Day

March 17th is not far off. There are many dishes that get made on this worldwide 'Irish' celebration! Lamb stew is always a favourite but there is more to Irish cooking than stew. A couple of our favourites are boiled ham and corned beef brisket, serve these with some Colcannon and vegetables (carrots and cabbage). You can even wash this down with a pint of the "black stuff"!

Making the Most of things

Condiments are perfect for adding a little something special to any meal. Why not add them to your sauces? Here's a few ideas. Give your pork chops a Caribbean twist with the Pineapple Habanero Kawalsa. Give your chicken a little kick with the fresh heat of Gordz Hot Sauces.

Smoked salts and peppers from The Salty Don are perfect for beef and lamb. If you're looking to add some sweetness, then look no further than unpasteurized honey from Bent Halsall.

There's a lot more besides these including dry rubs from Steph the Grilling Gourmet, sauces & marinades from Chef Carlton and apparently the best garlic salad dressing around made by Snell House foods.

What will you make of it all?

In Other News

We've had some great specials for you recently and we'll continue to make those happen.

If you're recommending friends come and see us then remember to give them a referral card and you could both be winners.

James & Team!



Check online and in store for Details

Also Available

Milk from Cochrane's Dairy

Cheese from various local
producers

Bekings Poultry Farm Eggs

Chutney's from Major Craig's
and Les Fougeres

Jams from Michaelsdolce

Kawalsa

Island Spiced sauces and rubs

Honey from Brent Halsall

... and much more ...

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