QUINLAN'S FISH

Newsletter

Issue 12 December, 2021 Kerryfish.com

Top recipes for the festive season

The wonderful gift of Smoked Salmon

Dinner Party Tips & Tricks

Calling on all foodies..

Since you are signed up to our monthly newsletter it wouldn't be presumptuous to say that you are some-what of a foodie, whether you just appreciate good quality seafood or you love cooking up a storm in the kitchen , an appreciation for food is something we all have in common here.

As you know, this time of year is an absolute playground for self-proclaimed connoisseurs like ourselves as food and drink tend be a major focus in any event or party that we will be attending or hosting over the next couple of weeks. In this issue we are going to spill the beans on our best recipes for the holiday season and also our top tips for dinner parties.

Recipes

Traditionally in Ireland and around the globe the main course of a Christmas Dinner party is centred around a meat dish that is usually roasted, such as turkey, ham, chicken, beef etc. Therefore it is always a good idea to keep the starter light yet flavoursome with some local seafood. Shellfish is usually a very popular choice, weather you would like to sear scallops, sauté crab claws, or boil your prawns it is sure to be a hit with your family or your friends. In our Quinlan's range of products you can make some very tasty dishes with our locally sourced seafood. Keep reading for our top four dishes..

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The Classic Prawn Cocktail

The classic prawn cocktail has been gracing the Christmas table for years so of course we have included it as number one in our Christmas recipes.

Ingredients

- 4 tbsp mayonnaise
- 2 tbsp tomato ketchup
- 4 big shakes Tabasco sauce
- Juice ½ lemon, plus wedges to serve
- ¼ iceberg lettuce, shredded
- 1 tbsp chopped fresh chives
- 2 spring onions, chopped
- Our Quinlan's Deep Water prawns 450g
- Paprika for dusting

Method:

1. Mix the mayo, ketchup, and tabasco in a mixing bowl until well combined. Season to taste with lemon juice, salt and black pepper.

2. Bring a large pan of water to the boil, and salt the water heavily, then batch cook your Quinlan's prawns in groups of 5/6 to make sure they have enough space to cook. After 3 to 4 minutes once the meat starts to turn white pop them out on to a plate.

3. Divide the shredded lettuce among the glasses or coupes. Sprinkle over the chopped chives and spring onions, then top with the prawns and sauce. Dust each portion with paprika and put a lemon wedge on the side for squeezing.

4. Serve straight away.

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Crab Claws w / Garlic Butter

Crab Claws are a delicious starter for any dinner party, they take minimal effort and can be achieved with a few simple ingredients.

Ingredients

Quinlan's 200g pack of crab claws

3 cloves of garlic or one single bulb garlic

120 grams of butter

1 handful of fresh parsley

Method:

1. Melt the butter over a low to medium heat.
2. Chop the garlic and add to the butter. heat it until the aroma of garlic butter fills the kitchen. Don't over-heat the butter.
3. Add the crab claws to the butter and warm through.
4. Add the chopped parsley and toss to coat.
5. Serve the crab claws once they are heated through. Spoon the delicious garlic butter over the claws.

Recipe by Conor Bofin 'One Man's Meat'

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Scallops in a Cauliflower Purée

Ingredients:

serves 3/4 as a starter

- 150g cauliflower, roughly chopped into small pieces
- 1/3 cup milk
- 60g butter, cut into 2cm cubes
- Finely diced bacon (70g - 3 slices of streaky bacon)
- 50 grams coarse fresh breadcrumbs
- Quinlan's Frozen Scallop pack.
- 2 tbsp extra virgin olive oil
- 20g butter
- parsley finely chopped

Method:

1. For the cauliflower purée, roughly chop the cauliflower into small pieces. Place the cauliflower and milk in a saucepan, bring to the boil and simmer for about 8-10 minutes until cauliflower is very soft. Remove from the heat, then add the butter and stir until well combined. Season to taste with salt. Blend in a small blender or food processor until smooth.

2. For the bacon crumble, heat a frying pan over medium high heat, and add a drop of oil. Add bacon and fry for 2-3 minutes, stirring regularly, until crisp and golden brown. Add breadcrumbs, stir to coat, then cook for 5 minutes until golden.

3. For the scallops, wash and pat dry. Season both sides with salt. Heat a frying pan over high heat, add 1 tablespoon olive oil and half the butter. When butter is foaming, add 6 scallops and cook for about 2 minutes either side until golden. Remove from heat and set aside. Wipe the pan clean with paper towel, then repeat with remaining olive oil, butter and scallops.

4. To serve, place a dollop (tablespoon) of cauliflower puree on your serving plate. Place a scallop in the centre of the puree, then sprinkle generously with the bacon crumble.

5. Garnish with parsley and serve immediately.

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Smoked Salmon Toasties

Of course we had to include a smoked salmon recipe, this one is a delicious appetizer for when your guests arrive, these nibbles would be lovely enjoyed with a glass of bubbly to get the evening started on a delightful note!

Ingredients:

- ½ teaspoon creamed horseradish
- ½ small tub crème fraîche
- 1 small pinch sea salt
- 1 small pinch freshly ground black pepper
- 1 squeeze lemon juice
- 1 loaf ciabatta
- extra virgin olive oil
- 220g Quinlan's smoked salmon
- ½ punnet cress
- extra virgin olive oil

Method:

1. Add ½ a teaspoon of creamed horseradish to ½ a small tub of crème fraîche. Sprinkle in a small pinch of sea salt and freshly ground black pepper and a squeeze of lemon juice then mix well. Taste to check its hot enough. Cut a loaf of ciabatta into 1cm thick slices, toast or griddle them then drizzle over a little extra virgin olive oil. Top with waves of smoked salmon. Add a dollop of horseradish crème fraîche to each toast then snip over ½ a punnet of cress. Finish with a tiny drizzle of extra virgin olive oil and a little squeeze of lemon juice.

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Have yourself a very Merry Fishmas

In a world where you can buy virtually anything, why not choose the gift of smoked salmon this Christmas. It's true when they say, nothing brings people together like good food. Gifting smoked salmon is not a new phenomenon, however it is a timeless gift for a reason, its luxurious taste and texture provides an unforgettable dining experience.

Wheather you are hoping to send smoked salmon to a loved one in Ireland or Europe this year we offer Next Day Delivery, no matter where your desination is.

Grab our Latest Deal

When your cart is more than €100 you get a 220g pack of our Quinlan's Award Winning Superior Smoked Salmon completly FREE!

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Top Tips for Dinner Parties.

You mightn't have one dinner party all year but as soon as it hits the 1st of December you are suddenly getting WhatsApp notifications of festive get togethers. In this section of our newsletter we are going to give you our top tips on hosting the perfect dinner party.

1. Prepare in advance

When it comes to most things, preparation is everything. For the food prep, make a list of all the ingredients you need and make sure you have everything the day before the party, this will avoid any unnecessary stress on the day. Drink prep is also important, it is a good idea to find out what your guests usually drink so you will have something that will suit everyone.

2. Set the Scene

Setting the scene for you and your guests is key to creating a welcoming and cheerful environment for everyone to enjoy, light candles get the right playlist and decorate the room accordingly.

3. Keep it balanced

When you are planning your menu for the evening / afternoon be sure to keep it balanced, you don't want your guests having a huge starter and then not able to fully enjoy the main. Generally people love a little taste of everything so keep that in mind.

4. Play it safe

Resist the temptation to try something completely new that you have never tried and tested before, you will be much more relaxed and better company if you stick to the things you know well and you will enjoy a stress free evening.

Dinner Table Photo: Cottonwood & Co

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Lets Take a Look Back..

As 2021 draws to a close, we are going to take a look back on the last eleven months. This year for many reasons, has been a great year in Business for Quinlan's, of course Covid has took the wheel at various stages but we are very happy at how we were able to diversify our offering to you, our customers, over the last eleven months and keep expanding our family business.

In Feburary we started our Monthly Delivery Service to South Dublin, to Booterstown Avenue and Long Mile Road, this was when the government had implemented one of the harshest lockdowns and we were thinking of ways we could get our great quality seafood to our Dublin customers who had been down to Kerry the Christmas gone by.

We are now heading up on our 11th trip to Dublin this Saturday and we are so thrilled with how this service has panned out, we have met so many great customers in just a few short months. Thank you to everyone who has supported this service.

In March with the success of our delivery service to Dublin we decided to expand our offering nationwide with delivery of our Fresh Fish straight from the factory in Renard to your front door with Next Day Delivery with DPD. We are so thrilled to be able to say that you can get a taste of our fresh Quinlan's produce, no matter what corner of Ireland you are living in.

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Lets Take a Look Back..

In September we spread our Quinlan's wings a little further and opened another Fresh Fish Counter and Seafood Bar at the Horan Centre Tralee, We also opened a new concession store in Dunnes Stores NCR Tralee, this was a big change for us to have a store outside our independent shops but we have learned so much already and we are delighted to see new and familiar faces popping into us.

In October we finished the expansion of our facilities in Renard Point. We have installed our new slicing smoked salmon machine from Marel. This Machine has had a major impact the amount of salmon we can produce and also the time frame we can produce it in.

These are just a few milestones that we had throughout the year, however it is the daily and weekly things that make our business go around and we just want to extend a massive **thank you**, to you our customers for your **continued support**. Our philosophy is to provide the best quality seafood from Tide To Table and we hope to continue this tradition for generations to come.

We wish you all a Merry Christmas and a
Happy and Healthy New Year.

Liam, Ronan and Fintan Quinlan