



It's very unusual that we actually have a Sunday Roast on Sunday. Somehow this seems to be a midweek gig here. But I happened across this Butter and Herb basted Turkey breast cut in the discount fridge at half price. £2.50 for plenty of meat for two humans, Smooth the cat and some leftovers for a pack-up. Sorted!

For the Vegetables we had a few bits and bobs in the fridge which needed using:-

Bendy Carrots, to boil

1 Parsnip and Potatoes, to roast

Elderly Broccoli, to boil

Tired Mushroom, for Mushroom gravy.

Sage and Rosemary Yorkshire Puddings are a must here with a roast. Mostly because I can forage both locally and we love the added dimension:-

Ingredients:-

100g Cornflour

150ml Milk

3 eggs

Salt & fresh ground Black Pepper

1 sprig of fresh Rosemary, finely chopped

3 short sprigs of Sage, finely chopped

Method:-

(1) Heat your oiled Yorkshire Pudding tray in the oven at 220c until the oil is smoking.

- (2) Whisk all the ingredients vigorously.
- (3) Pour into the tray and return to the oven very quickly.
- (4) Cook at 220c for 10 minutes then reduce the temperature to 180c.
- (5) Cook for a further 25 minutes.

Mushroom Gravy:-

Ingredients:-

Ingredients:-

Gluten free Gravy Granules

Turkey Stock from the roast

Mushrooms, roughly cut

½ Tsp of Wholegrain Mustard

Method:-

- (1) Mix the Gravy Granules with water and simmer as usual.
- (2) Add the Mushrooms.
- (3) Add the Wholegrain Mustard.
- (4) Add Turkey Stock once the Turkey is cooked and ready to serve.
- (5) Stir and serve.

Pretty good really. We'd not normally buy Turkey breast as we both prefer the leg and thigh meat. But yellow sticker you know!