



Thank you for subscribing to my newsletter – its been a busy year and it looks like 2011 will be just as exciting. Unfortunately I can't tell you about everything going on over the coming months but here's a little taster. Please remember to email me; I love to hear your thoughts and ideas.

Love from Rachel

**SHOWTIME!** I'm not too sure when I'll get a chance to do my Christmas shopping so I'm hoping I may get a break in between cookery demonstrations at the Tastes of Lincolnshire Christmas Food and Drink Fair at the Epic Centre, Lincolnshire Showground on the 27th and 28th November or at the Sledmere Christmas Fair on 4th and 5th December – I better get my skates on otherwise my goose won't get cooked and everyone will be receiving a copy of my Sausages Cookery Book for Christmas.

[www.rachel-green.co.uk](http://www.rachel-green.co.uk)



## PEAS ON EARTH

**GAME ON** If you are interested in cooking game I'll be at the BASC Indoor Roadshow at the Springfield Events Centre in Spalding, also on Thursday 18 November with demonstrations at 7.30pm and 8.30pm

I have been working with the Yes Peas! campaign for sometime now and I love those little green beauties, I try and use them in my cooking wherever possible. You always get a few guests over Christmas who aren't great fans of the good old Brussels sprouts and I usually tempt them with my pea, Brussels sprouts and pancetta recipe. Check out the peas website it's a great source of information if you love peas like me. [www.peas.org](http://www.peas.org) P.S (Pea.S) You can also request a FREE pea recipe booklet too.

**Cranuchy Peanut Butter Turkey and Coconut Curry with Contender**

- 1 large onion, peeled and roughly chopped
- 2 cloves garlic, peeled
- 2 tbsp olive oil
- 2 tbsp salt
- 2 tbsp peanut butter
- 1 tsp cumin
- 2 tsp turmeric
- 1 x 400g can coconut milk
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Put the onion and garlic in a processor and chop until almost smooth. It will be very sticky now. Add the oil and salt to the processor and pulse until smooth. Add the coconut milk and pulse until smooth. Add the coconut milk and pulse until smooth. Add the coconut milk and pulse until smooth.

**Your Christmas Wish**

Totally Traditional Turkeys are produced solely on selected UK farms and naturally reared on local feed. Our Turkeys are grown to full maturity and to the highest welfare standards, dry plucked and game hung for at least seven days, according to tradition. Totally Traditional Turkeys are the only Turkeys with the EU 'Traditional Speciality Guarantee' of old-fashioned flavour and quality.

P O Box 3041, Eastbourne, East Sussex, BN21 9EN

[www.totallytraditionalturkeys.com](http://www.totallytraditionalturkeys.com)

*Wishing you a very Happy Christmas*

[www.totallytraditionalturkeys.com](http://www.totallytraditionalturkeys.com)

**TALKING TURKEY** As the Ambassador for Totally Traditional Turkeys I've been out and about talking about these wonderful birds, I'm really happy to say that these turkeys are the crème de la crème of turkeys produced by a group of 50 independent farmers around the UK, they raise in excess of 165,000 free-range, free-range bronze and barn-reared turkeys specifically for the Christmas market. [www.totallytraditionalturkeys.com](http://www.totallytraditionalturkeys.com)

**VERY JAMMY** I'm looking forward to the WI Denman College Jam Festival which is taking place over the weekend of 20th and 21st November – I've decided to go for a bit of a savoury jam theme and will be demonstrating all day on Saturday – come along for a bit of a taster.

**I WISH YOU A HAPPY COOKING CHRISTMAS AND A PROSPEROUS AND TASTY NEWYEAR**

## CHRISTMAS SWITCH ON!

I've just finished filming with ITV Countrywise and the show will transmit on Monday 20 December – I'll be cooking up an alternative to Christmas Pudding, I can't give the secret away so make sure you tune in if you're looking to impress your guests over the yuletide, follow my recipe and you'll be serving up a deliciously different dessert!

## WINTER WARMER

I'll be producing a variety of winter warmer recipes at the Leicester Food Market's Winter Festival on Sunday 21 November – Leicester Market is a great place for discovering local produce – if you get a chance over the next few weeks, put your winter woollies on and have a good look round. I was lucky enough to film there recently for Street Market Chefs which is currently running on Channel 5.

Finally, I have to tell you about an event taking place next year..... **BLOOMING LOVELY**

I'm really looking forward to the Spalding Flower Parade next year – it's on Saturday 30th April and I'll be organising Lincolnshire's first ever pop-up restaurant. 2011 will celebrate the 53rd flower Parade and new organisers Kenyon Communications have a few exciting events up their sleeve, as well as the many colourful marching bands and live music performers, there will be street entertainers and celebrity guests. [www.spalding-flower-parade.org.uk](http://www.spalding-flower-parade.org.uk)