




The world may be
different, but Christmas
dinner stays the same

with

— SINCE 1973 —
KERRIGANS 
AWARD WINNING CRAFT BUTCHERS

 **Guaranteed Irish**
All together better



Keeping Christmas Traditions Alive in a Year of Uncertainty.

On March 13th our business was turned upside down when the government closed the schools and sent the whole Country into lock down. We were classed as an essential business and our staff as essential workers which meant we could still serve our communities in their moment of need.

We started a home delivery service to service the cocooning people amongst our communities and to see how happy these people were that we could deliver to them made the 14 hour days, 7 day weeks all worthwhile in some cases we were the only person they interacted with for the whole day.

We have had to adapt internally to allow our staff to work in an environment they feel safe in and adapt how customers shop in our shops.

This Christmas will be like no other any of us have ever experienced its unlikely we will be able to shake hands or hug people we have not met in a long time.

The traditional Christmas parties will be a toned down event and maybe be even done over Zoom.

Meeting up with friends for a Christmas drink may have to put off for another 12 months but what will not change will be my desire to offer you the best produce our island has to offer and to make 2020 the best Christmas possible under the cloud of Covid 19.

If there is anything we can do please don't hesitate to ask and we will do our utmost to help you in whatever way we can.

Barry Kerrigan

Owner, Kerrigans Craft Butchers

Our Turkey Suppliers

Our Bronze Free Range Turkeys are slow grown by David McEvoy from Termonfeckin in Co. Louth over a 6 month period, and are grown to maturity outside with time to graze and forage on a daily basis. This results in meat that is well marbled with a fine texture and deposits of fat under the skin.



David McEvoy

Our Free Range White Turkeys are slow grown by Bertram and Celine Salter in Fenagh, Co. Carlow. Bertram also grows our Slow Grown Barn Reared "Plumpie" Breed of turkeys on his farm in Fenagh which enables us to offer our customers a more economical priced turkey without effecting the quality.



Bertram & Celine Salter

About our Hams

All our hams are produced from 100% Irish pork. We source our pork from Rosderra from Roscrea in Co. Tipperary. We make our ham using a low salt recipe and only add the minimum amount of water for maximum taste with less shrinkage.





Turkeys



Roast Free Range Bronze Turkey

Free Range Bronze Turkeys are grown to maturity over a 6 month period outside with time to graze and forage on a daily basis, this results in meat that is well marbled with a fine texture and more deposits of fat under the skin. If you follow our instructions you wont have any problems on the big day.

Method:

Firstly remove the bird from the fridge and leave sit at room temperature for 2 hours to bring it to room temperature this will allow for a more even cook. Preheat your oven to 180° or gas mark 4.

Before cooking, sprinkle with salt, pepper and place onion in cavity. Place on roasting tray breast side down, this allows the fat deposits to percolate the breast meat while cooking.

Do not cover with tinfoil. Thirty minutes before the end of its cooking time, turn the turkey over to brown the breast. The bird is cooked when the juices run clear when you pierce the inside of the thigh with a skewer. If they run pink then return to oven for 15 minutes then repeat until desired result. Leave the bird to rest for 30 minutes before carving.

Roasting Times for Oven Ready 24 Week Old Bronze Turkeys

(180°C or gas mark 4)

5kg/12lbs	2 hours 25 mins
6.5kg/14lbs	2 hours 35 mins
7.25kg/16lbs	2 hours 50 mins
8.5kg/18lbs	3 hours

Butcher Tips:

Take the stress and guess work out of cooking the Turkey by using a meat thermometer. We recommend a core temperature of 70°C for turkey.

“Always rest the bird for 30 mins covered with tinfoil and a tea towel before carving”.

Roasting Times for Boneless Bronze Turkey

9.25kg/20lbs	3 hours 12 mins
1.8kg/4lbs	1 hour 20 mins
2.70kg/6lbs	1 hour 55 mins
3.65kg /8lbs	2 hours 30 mins
5.5kg/ 12lbs	3 hours



Free Range Bronze Turkeys

Small (serves 8 people)

Average size approx 4.7 kg €55 - €58*

Medium (serves 12 people)

Average size approx 6.5kg €65 - €70*

Large (serves 16 people)

Average size approx 8kg €80 - €85*

Free Range Bronze Turkey Crowns on the Bone

Small (serves 4 - 6 people)

Average size 3.5kg €50

Medium (serves 6 - 8 people)

Average size 5kg €60

Large (serves 10 - 12 people)

Average size 6.25kg €75

Turkey Crowns on the Bone

Small (serves 6 people)

Average Size 3kg €35

Medium (serves 8 - 10 people)

Average size 4kg €45

Large (serves 12 - 16 people)

Average size 5kg €60

Boneless Irish Turkey Crowns

100% Breast Meat only €15 per kg. Prices shown are a general guide. We don't recommend stuffing Boneless Turkey Crowns as we feel it makes the breast meat dry and it's more difficult to work out the cooking times.

Single Breast Joint

(serves 4 - 6 people)

Average size 1.2kg €20

Small Boneless Irish Crown

(serves 6 - 8 people)

Average size 1.65kg €25

Medium Irish Boneless Crown

(serves 8 - 10 people)

Average size 2.3kg €35

Large Boneless Irish Crown

(serves 14 - 16 people)

Average size 4.2kg €65

Extra Large Boneless Irish Crown

(serves 20 - 25 people)

Average size 5.5kg €85

Oven Ready Turkeys

Small (serves 8 people)

Average size approx 4.75kg €40 or €43*

Medium (serves 12 people)

Average size approx 6.25kg €50 - €53*

Large (serves 16 people)

Average size 8.25kg €65 - €70*

Free Range White Turkeys

Small (serves 8 people)

Average size 4.75 kg €55 - €58*

Medium (serves 12 people)

Average size approx 6.5kg €65 - €70*

Large (serves 16 people)

Average size approx 8kg €80 - €85*

Free Range White Turkey Crowns on the Bone

Small (serves 4 - 6 people)

Average size 3kg €50

Medium (serves 6 - 8 people)

Average size 4kg €60

Large (serves 10 - 12 people)

Average size 5kg €75

EU Boneless Turkey Crown

Various sizes €12.99/kg

Free Range White Boneless Turkey Breast

Various sizes €19.99kg

Organic Free Range Turkeys

From Crowes Farm In Co Tipperary

Small €100

Medium €125



Beef



LAMBAY ISLAND
Beef & Lamb

Organic Lambay Island Beef
Roast Striploin
Whole Fillets Of Beef
Rib Eye Steak



WEST CORK
WAGYU
BEEF CO.

West Cork Wagyu Beef
Rib Eye Steaks
Sirloin Roast Rib Roast on the Bone

Also available to order:

- **Whole Legs of Lamb**
- **Geese**
- **Spiced Beef**





Hams



Pale Hams on the Bone

Whole hams on the bone	€4.99 per kg
Average size	8.5kg
Average price	€42

We can cut these in half for freezing if you wish or we can bone and roll them FREE of charge.

“Ready to Bake” Honey Cloved Ham

3kg (serves up to 10) €42

Our Kerrigan’s Christmas hams are coated with a delicious combination of honey, cloves and sugar – all you need to do is pop the ham in the oven and serve!

Please note, our Ready To Bake Hams must be baked at a maximum temperature of 140°C. We recommend using foil or a foil lined dish to make cleaning easy; place ham and liquid in dish while removing all packaging.



Boneless Fillets of Ham

Various sizes from €9.99

Boneless Fillets of Smoked Ham

Prices from €14.99

Smoked Hams on the Bone

Average size 8.5kg €5.99 per kg
Average price €50

Our Smoked Hams On The Bone are smoked over natural woodchips for a “Real” smoked ham.

Fully Cooked Dressed Ham

€75

We slowly steam the ham until it’s cooked to perfection, we dress it with cloves and our own ham glaze, all you need to do on the big day is pop it into the oven to bring it to the desired temperature you wish then serve it.

Dressed hams must be ordered by Dec 15th
Average Size 4kg/8lb (serves 20 portions)

Half Cooked Ham

€39



Special Offers

Limited Availability



Free Range Bronze Boneless Turkey Breast

Average size: 2.3kg

€39.99

Free range bronze boneless turkey

Average size: 3kg

€49.99

Festive Pack Ideal for a Family of 6

- Boneless Turkey Breast Joint (2kg)
- Boneless Fillet of Ham (2.2kg)
- 400g Traditional Sausages
- 300g Dry Cure Back Rashers
- 1 Kelly's Black Pudding
- 1 Kelly's White Pudding
- 12 Free Range Eggs

€50

Barn Reared "Plumpie" Turkey & Ham Special

Serves 12 people

- Medium Slow Grown Barn Reared "Plumpie" Turkey
- Whole Centre Fillet of Ham

€75

Free Range Turkey & Ham Special

Serves 12 people

- Medium Free Range Turkey (White or Bronze)
- Whole Centre Fillet of Ham

€90

Celebration Pack

- B x R turkey breast min 4.5kg
- Whole centre fillet of ham min 4kg
- 1kg homemade stuffing
- 2 x 400g Rashers
- 800g Sausages
- Ring of Black and white
- 12 Eggs

€100

Whole Boneless Ham

€30

Serves 20 portions.
Minimum weight: 4kg



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Christmas Recipes



Roast Stuffed Turkey with Sage & Onion Stuffing

Ingredients:

- 1 slow grown Barn Reared Turkey (sized to suit number of people dining)
- 1 kg of sage & onion stuffing
- 175g softened butter
- 250g streaky bacon rashers
- Cracked black pepper

Method:

When you first receive your turkey make sure you know how much it weighs so that you can calculate the cooking time – the timings given here are for a Medium Slow Grown Barn Reared Turkey (6.5 kg) bird.

Stuff the turkey neck with approx 225g sage & onion stuffing and the cavity with another 225g and serve the remainder on the table. Let people help themselves to extra stuffing or use in sandwiches after cooking that evening or the following day.

Spread the softened butter all over the bird. Lay the streaky bacon rashers over the breast of the bird, overlapping slightly, then season with cracked black pepper.

Arrange two large sheets of foil across your roasting tin, one width ways and the other lengthways. Lay the turkey on its back in the middle of the foil then loosely wrap it: the parcel must be firmly sealed but with room for air to circulate around the turkey, creating 'an oven within the oven'. Place in a pre-heated hot oven, gas mark 7, 425°F (220°C), for 40 minutes.

This initial blast is so that the heat gets right into the turkey and the stuffing very quickly. Then reduce the oven temperature to gas mark 3, 325°F (170°C) for 3½ hours.

After this time, remove the turkey from the oven, uncover it and discard foil. Baste with the juices then increase the oven temperature to gas mark 6, 400°F (200°C). Cook the uncovered turkey for a further 40 minutes – once the bacon on top of the turkey has browned you can push it down into the tin to allow the breast to get a final browning.

After the final 40 minutes, remove the turkey from the oven. Pierce the thickest part of the leg with a skewer then press the skewer against the leg to see if the juices run clear without any trace of pink – if the juices are clear, the turkey is cooked.

You can also give the legs a little tweak – if they feel like they've got some 'give' in them, then the turkey is done. Cover it loosely with foil and allow it to rest for about 45 minutes before serving. Serve with cranberry sauce.

Useful Tip:

Rub plenty of salt into the turkey skin. Cook the bird until the core temperature of the widest part of the breast reaches 70°C. Let the bird rest for at least 30 minutes covered with tinfoil before carving.





Kerrigan's Traditional Spiced Beef

- “My Spiced Beef recipe has been passed down from my father Brendan. Every butchers recipe is a close kept secret and each butcher has his or her own little twist on this festive meat and of course I’ve adapted the Kerrigan recipe to suit my style of cooking.

I use the eye from the Topside and cure the Beef in my recipe for the 1st 3 weeks of November, then dry cured for another week while rolling the beef in fresh spices daily. It is then ready to pack for sale in the shop. I hope you get to try and enjoy this unique product”

Barry Kerrigan

My tips for cooking the spiced beef:

Place beef in pot and add cold water to cover. Add bay leaves, peppercorns, whole onion and diced carrot, turnip and parsnip. Bring to the boil and allow to simmer gently for approx 35 minutes per lb.

Add Guinness and continue to simmer for the last 30 minutes of cooking. Remove pot from heat and allow the meat to cool down in the liquid. Remove meat and drain. Slice the meat as thinly as possible. Equally delicious served hot or cold.



Honey Glazed Ham



with Fresh Parsley Sauce

Ingredients:

- 1 x 2.5kg ham (pre boiled)
- 20 cloves
- 30ml treacle
- 30ml golden syrup
- 400ml honey
- 150g butter



For the Parsley Sauce:

- 3/4 pint milk
- 25g butter
- 25g flour
- 1 veg stock cube
- 1 bunch flat parsley



Method:

Prepare the ham by scoring the surface with a sharp knife. Stud the ham with the cloves spaced apart evenly. Line a baking tray with tinfoil to avoid unnecessary mess.

For the glaze simply mix all the remaining ingredients together and warm up in a small pot.

Glaze the ham liberally and bake in a pre-heated oven at 165°C for 1 hour 15 minutes basting every 10 minutes with the remaining warm glaze.

For the last 5 minutes of baking turn on the grill & allow the glaze to colour evenly.

Remove from the oven, allow to rest for 5 minutes & serve. To make the parsley sauce - simply heat up the milk in the microwave to just before boiling point. In a small saucepan melt the butter, add the flour and allow to cook for 1-2 minutes over a low heat.

Gradually add the hot milk whisking continuously until it reaches a nice sauce consistency.

Crumble in the stock cube and season with salt & freshly ground pepper to taste. Keep the sauce warm and just before serving add the freshly chopped flat parsley.

Get Ahead Christmas Gravy



“If you are like me and love a nice gravy poured over your Turkey this recipe makes the perfect base for your gravy which you can make weeks in advance and freeze.

Then on Christmas eve simply defrost it overnight and after you are finished cooking your Turkey on the big day scoop the fat from the cooking juices and pour the remaining juices into this base and heat for an amazing gravy that will transform your dinner”



Barry Kerrigan

Ingredients:

- 2 celery sticks, trimmed and roughly chopped
- 2 carrots, roughly sliced
- 2 onions, peeled and quartered
- 2 dry cured smoked streaky rashers
- 16 chicken wings and 4 chicken carcass
- 5 fresh bay leaves
- 5 fresh sage leaves
- 4 sprigs of fresh rosemary
- 2 star anise
- Olive oil
- Sea salt
- Freshly ground black pepper
- 4 tablespoons plain flour



Method:

Preheat the oven to 200°C/ 400°F/gas 6. Put the veg, herbs and star anise into a sturdy bottomed roasting tray. Scatter the bacon on top. Place the chicken wings onto a board and bash the bones up with the end of a rolling pin; this will release more of their flavour. Put them in the pan, drizzle with olive oil, sprinkle over a few pinches of salt and pepper then toss everything together and put the tray in the oven to cook for 1 hour, or until the meat is tender and falling off the bone.

Take the pan out of the oven, and put it on a hob over a low heat and use a potato masher to really grind and mash everything up.

Keep mashing, moving and scraping all the goodness from the bottom of the pan as you go. Gradually mix in the flour to thicken the mixture.

The longer you let everything fry, the darker your gravy will be. When the flour is combined pour in 2 litres of hot water, turn the heat up and bring to the boil for 10 minutes, till thickened, then turn down the heat and simmer for about 25 minutes, stirring occasionally.

When it's reached the consistency you're looking for, check the seasoning, then push it through a sieve into a large bowl. Really push and mash everything through so you get as much flavour as possible.

Discard anything left behind. Once it has cooled down to room temperature put it into containers or freezer bags and pop it in your freezer. You'll finish it off on Christmas Day.





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Our Stores

Baldoyle Store - The Foods for Fitness HQ

Unit 58b Bell House,
 Baldoyle Industrial
 Estate, Dublin 13

(01) 963 1325

Opening Hours

Monday: 8:00-17:30
 Tuesday: 8:00-17:30
 Wednesday: 8:00-17:30
 Thursday: 8:00-17:30
 Friday: 8:00-17:30
 Saturday: 8:00-17:00
 Sunday & Bank Holidays:
 Closed

Closed on:

Easter Sunday
 25th & 26th December
 and New Years Day

Malahide Store

7 Main Street,
 Malahide,
 Co. Dublin.

(01) 845 1529

Opening Hours

Monday: 9:00-19:00
 Tuesday: 9:00-19:00
 Wednesday: 9:00-19:00
 Thursday: 9:00-19:00
 Friday: 9:00-19:00
 Saturday: 9:00-19:00
 Sunday: 9:00-18:00

Closed on:

Easter Sunday
 25th, 26th & 27th
 December & New Years
 Day

Malahide (Fresh - Northern Cross)

17 Malahide Road
 Northern Cross,
 Dublin 17

(01) 524 0244

Opening Hours

Monday: 9:00-19:00
 Tuesday: 9:00-19:00
 Wednesday: 9:00-19:00
 Thursday: 9:00-19:00
 Friday: 9:00-19:00
 Saturday: 9:00-18:00
 Sunday: 9:00-8:00

Closed on:

Easter Sunday
 25th, 26th & 27th
 December & New Years
 Day

Donaghmede Store

Unit 2, Donaghmede
 Shopping Centre,
 Donaghmede,
 Dublin 13

(01) 847 6869

Opening Hours

Monday: 8:00-19:00
 Tuesday: 8:00-19:00
 Wednesday: 8:00-19:00
 Thursday: 8:00-20:30
 Friday: 8:00-20:30
 Saturday: 08:00-19:00
 Sunday & Bank Holidays:
 9:00-18:00

Closed on:

Easter Sunday
 25th & 26th December
 and New Years Day

Stepaside Store (Fresh - Stepaside)

Belarmine Plaza,
 Belarmine Avenue,
 Stepaside, Dublin 18

(01) 524 0817


Opening Hours

Monday: 8:00-19:00
 Tuesday: 8:00-19:00
 Wednesday: 8:00-19:00
 Thursday: 8:00-19:00
 Friday: 8:00-19:00
 Saturday: 0:00-18:00
 Sunday & Bank Holidays:
 9:00-18:00

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 and New Years Day

Order in-store or online at
www.kerrigans.ie

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