

Chalice Mead®

RECIPES

Chicken in Mead Sauce

Ingredients

4 chicken wings or thighs
2 tbs olive oil
1 tbs butter
1 small onion
4 oz mushrooms
Fresh parsley
1 tsp lemon juice
5 oz Mead
Salt & black pepper

Directions

- Preheat Oven to 190°C/375°F or Gas 5
- Fry the chicken joints in the oil & butter until browned
- Set them aside in a casserole dish
- Make a sauce by adding the chopped onion to the oil & butter in the pan and fry for 2-3 minutes
- Add the mushrooms, parsley, lemon juice, mead & seasoning's
- Stir well & cook for a further 3 minutes before pouring the sauce over the chicken joints
- Cover and cook in the oven for about 1 hour

Drunken Pig

Ingredients

1 lrg fillet of pork tenderloin
Bottle of Mead
Salted butter
Honey
Breadcrumbs
Crushed hazelnuts
Crushed walnuts

Directions

- Use a knife with a fine blade to slice pork into pieces as fat as your lip
- Soak pork rounds in Mead for as long as it takes to crush the nuts & make dry bread into crumbs – enough of each so that a combination will coat all of the pork pieces
- Mix breadcrumbs & crushed nuts together until the mixture tastes strongly of the nuts
- Place honey in a flat bowl, covering it closely
- Drain pork pieces & spread each with honey & then quickly press it into the mix of bread crumbs & finely broken nuts
- Let pork pieces rest while you warm a griddle
- Fry pork quietly in melted butter until cooked through but be careful not to burn the meat, which is easy to do when it's coated with honey

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Poached Pears with Mead

Ingredients

- 1 ¼ cups Mead
- ¾ cup granulated sugar
- ½ cup water
- 2-3 cinnamon sticks
- Zest 1 orange cut into strips
- 6 firm pears peeled and stems intact
- 4 oz mascarpone cheese
- 4 oz cashel blue cheese

Directions

- In a large saucepan over medium heat, bring the Mead, sugar, water, cinnamon sticks & orange zest to a boil. Cook for 6-8 minutes or until the sugar dissolves & the mixture is syrupy
- Reduce the heat to low, add the pears & simmer, covered, for 25-35 minutes, or until the pears are tender. Turn the pears with tongs 2 or 3 times during cooking
- Remove from heat & let the pears cool in the poaching liquid
- Strain the liquid
- In a small bowl, whisk together the mascarpone & blue cheese
- To serve, stand a pear in the centre of each plate, spoon over some syrup & a dollop of the cheese mixture on the side

Quince Tart with Mead

Ingredients

- ½ lb Shortbread crust
- 4 Quinces
- 2 ½ cups (425g) sugar
- 3 eggs
- 1 ½ cups (125g) flour
- 1 ½ tbs (20ml) gold rum
- ½ cup (125g) unsalted butter, melted
- 2 tbs quince jelly
- ½ cup (100 ml) Mead
- 2 pints (1 Ltr) water
- Flaked almonds

Directions

- Preheat Oven to 325°F/160°C
- Peel the quinces. Cut them in half and remove the cores. Slice each half into thick slices
- Boil the pieces for 40 minutes in 2 pints of water with 1½ cups of the sugar. Drain and set aside.
- In a mixing bowl, beat the eggs with the remaining 2/3 cup of sugar. Incorporate the ground almonds, flour and the rum. Mix thoroughly and then pour in the melted butter. Mix through again. Spoon the mixture into the pastry shell.
- Arrange the quince slices attractively on top of the mixture and bake for 20 minutes. Soften the quince jelly over a low heat until it's liquified. Remove the tart from the oven & spread the jelly over it immediately followed liberally by Mead
- Serve warm, scattered with flaked almonds