Ó Crualaoí

Christmas Experience

You'll taste the difference...

Make it an Ó Crualaoí Christmas

Ó Crualaoí Butchers & Delicatessen is a local Cork, family owned business, established in 1957. We offer a personal shopping experience to our customers and our team members are always available to answer your queries or offer advice.

We are passionate about our top quality fresh food and believe in providing you with only the best food for you and your family. We are proud to be a member of the Irish Butchers Guild.

At Ó Crualaoí, we have a wide range of quality Irish meats, also ready to eat meals, homemade salads, breads and cakes, all freshly prepared each day in our kitchen.

We would love to take the stress out of your special occasions. Let us cater for your Christmas festivities. Pop in to one of our stores and have a chat to one of our team members.

With over 60 years of experience and winners of best product accolades over a range of our products, to include Spiced Beef, Beef Burgers, Cucumber Pickle, we have the experience and knowledge to help make your festive meals extra special.

We work with local producers and farmers to supply local meat and products, to our customers. We are a proud Cork business helping to support Cork producers and our local community.

Think Christmas, think Ó Crualaoí.

For all your quality meats and Christmas essentials – it has to be Ó Crualaoí. Pop in to your local Ó Crualaoí store in Ballincollig, Wilton Shopping Centre and Blackpool Shopping Centre. Or order online: www.ocrualaoi.com, where you can choose to 'Click & Collect' or delivery to your door.

Free Range and Farm Fresh Irish Turkeys on the Bone

The perfect show stopping centrepiece for your traditional Christmas Feast

Sizes Available
Our serving sizes are based on a traditional Irish festive meal with a day or two of leftovers to enjoy.... a delicious St Stephens Day turkey sandwich.

5.5-6kg 11 - 13lb	6-7kg 13 – 15lb	7-8kg 15 – 17lb	8-9kg 17 – 20lb	9–10kg 20 – 22lb
6 - 7 Adults	7 – 8 Adults	8 – 9 Adults	9 – 10 Adults	10 – 11 Adults

Cook the Perfect Turkey

1. Stuff the turkey from the neck end. Cover the turkey skin with soft butter and season with salt & pepper.

2. For improved juiciness – place the turkey into the roasting dish, the breast side down for the first half of the cooking time and breast side up for the second half. Cover the turkey with tinfoil (shiny side in) & transfer to a preheated oven (200°/400°/ Gas Mark 6)

3. Baste the turkey with the juices of the roasting dish at least twice during the cooking time, especially when turning the turkey.

4. Cook for 44 minutes per kg, plus 20 minutes over.

5. To check if the turkey is cooked insert a fork into the thickest part of the leg. If the juices run clear the turkey is cooked. Leave meat to rest for 20 minutes before carving.

Christmas Family Hampers

Option A – €149

- 14lb Farm Fresh Irish Turkey on the Bone
- 5lb Boneless Quality Irish Ham Fillet
- 2½lb Quality Irish Roast Eye of the Round
- 4 x 6oz Quality Irish Sirloin Steaks
- Breakfast Box

– 12 Traditional Breakfast Sausages
– 8 Narrow Back Rashers
– Mini Black & White Pudding

Option B – €120

- 5lb Boneless Farm Fresh Turkey Breast
- 5lb Boneless Quality Irish Ham Fillet
- 2½lb Quality Irish Roast Eye of the Round
- 4 x 6oz Quality Irish Sirloin Steaks
- Breakfast Box

– 12 Traditional Breakfast Sausages
– 8 Narrow Back Rashers
– Mini Black & White Pudding

Salt-Aged/Dry-Aged Quality Irish Steak-Hamper €120

- 2 T-Bone Steaks
- 2 Rib-Eye Steaks
- 2 Striploin Steaks
- 2 Fillet Steaks
- 4 Sirloin Steaks

Irish Christmas Breakfast Box €12.99

- 12 Traditional Breakfast Sausages
- 8 Narrow Back Rashers
- Mini Black & White Pudding

Ní féasta go rósta
Ó CRUALAOÍ
Est. 1957
Integrity • Quality • Service

Farm Fresh Boneless Turkey Breast

We have 2 delicious options available in our boneless turkey breast range – plain or stuffed. These come in our convenient oven ready cooking bags to ensure juicy and tasty succulent breast meat.

1.4kg 3lb	2.75kg 6lb	5.5kg 12lb
4 Adults	8-10 Adults	14-16 Adults

Cooking Instructions using our cooking bags

1. For turkey breast in our convenient oven ready cooking bag, cook in a preheated oven at 150° - 160°C.

2. To check if the turkey is cooked, insert a fork into the thickest part of the breast and if the juices run clear the turkey is cooked.

3. Remove from the bag and leave to rest for 10 minutes before serving.

Traditional Irish Ham

Our traditional cured ham fillets are prepared and butchered in store by our team of qualified butchers to the required specifications of our customer's needs.

Our Choice of Hams include:

- Traditional Ham Fillets
- Traditional Boneless Full Hams
- Traditional Pale Hams on the Bone
- Traditional Boneless Smoked Hams

2-2.3kg 4½-5lb	2.8-3kg 6-7lbs	5-5.3kg 10-11lb
6-8 Adults	8-10 Adults	16-18 Adults

Cooking Tip

Place the ham with peppercorns and a bayleaf in a large saucepan. Place a lid on the pan, bring to the boil and then drain off the water. Cover with fresh cold water, bring to the boil and then reduce the heat & simmer for 20 minutes per lb and 20 minutes more.

When the ham is cooked, the skin will peel off easily. Remove the ham from the saucepan and place in a roasting tin.

Using a sharp knife remove all the skin and score the fat into diamonds. Spread it with a mixture of mustard, honey, orange rind & brown sugar or for convenience use ÓCrualaoí 'Honey & Mustard Glaze'. Bake the ham at 200°C / 400°F/ Gas Mark 6 for approximately 30 mins until golden brown in colour.

Ó Crualaoí Award Winning Spice Beef

Spice Beef is a traditional Cork dish that speaks of hundreds of years of history. But it also gives a fresh and exciting take to Christmas.

Here's what makes our spiced beef so very special... Our spice blend is a closely guarded family secret, making our spiced beef recipe unique and extra special. We source the finest quality ingredients and apply them using our family's secret recipe, which has been handed down from generation to generation. Spices are synonymous with the festive season, and you'll have only to catch the scent of our spiced beef cooking before you'll be transported straight into the Christmas mood!

Our expert butchers will already have selected a prime cut for you, marinating it in our special spice blend for more than a month. Decades of knowledge inform our unique rolling technique, which we've found to be the best way to infuse the meat with all the spice flavours. By the time you get your Christmas spiced beef joint, all the hard work has been done and you can simply cook it and enjoy a stand-out meal.

Cooking your Spiced Beef

Place the spiced beef in a saucepan of cold water, then bring it to the boil. Reduce the heat and simmer on the lowest heat for 1 hour per lb. Serve hot or cold. If serving cold, allow the meat to cool in the water. It can also be boiled or steamed in stout, for a delicious variation. Many of our customers enjoy our spiced beef cold – thinly sliced it will soon become a buffet favourite. Simple accompaniments such as caramelised onions, pickles, chutneys, and crusty buttered bread work wonderfully together.

Free yourself up to enjoy the Christmas Season and let us do the cooking for you. We sell cooked Turkey, Ham and Spiced Beef as well as a range of potatoes, vegetables and desserts.

Cooked Ham

Our traditional cured Irish hams are butchered by the ÓCrualaoí team of qualified butchers and then slow cooked for 8-10 hours before being baked-off in our kitchen, to ensure maximum succulence, tenderness and flavour.

Choose from:

- Traditional Boiled Ham
- Traditional Boiled Smoked Ham
- Traditional Honey & Mustard Glazed Ham (All Boneless)

Sizes & Weights will vary

1.8 – 2kg 4 – 4.5lb	3.5 – 4kg 7.5 – 8.5lbs
8 -10 Adults	16 – 18 Adults

See our range of Fresh Turkeys & Cooked Turkey Breast* & our award winning Spiced Beef

*Turkeys can be ordered plain or stuffed

Our Ready To Cook Vegetable Range

We have a wide range of convenient, ready to heat vegetables available in store from 21st December.

Choose From:

- Brussel Sprouts & Bacon Lardons
- Maple Glazed Carrots & Parsnips
- Braised Red Cabbage
- Creamy Cauliflower & Broccoli
- Chunky Roast Vegetables.
- Garlic Potato Gratin
- Creamy Mash Potato

The Perfect Accompaniment

Our traditional homemade bread stuffing and cucumber pickle are the ideal accompaniments to your festive meal this Christmas.

We also supply a wonderful range of accompaniments to finish off your Christmas meal to perfection, including the following:

- Honey and Mustard Glaze
- Traditional Fresh Herb Bread Stuffing
- Goose Fat
- Homemade Gravy
- Cranberry Sauce
- And lots more.

Try our recipe:

Impeccable Roast Potatoes

Ingredients
16 Medium Potatoes (peeled), 2 tbsp Plain Flour, 140g Goose Fat or Dripping, 3 tbsp Sunflower Oil.

Cut potatoes in half and put in a sauce pan, covering with cold water. Bring to the boil and simmer for 2 mins. Drain the potatoes in a colander and toss to fluff up their edges (sprinkle on the flour as you toss them). Heat a heavy roasting tray and add the oil and fat. Lightly brown the potatoes for 5 mins. Place in a preheated oven, 180°C, for 20 minutes. Remove and carefully turn each potato over. Return to oven for another 20 mins. Take out of the oven and turn the potatoes again and cook for a final 20 minutes. Your roast potatoes will be crunchy on the outside and fluffy in the middle.

Irish Christmas Breakfast Box

What's nicer after opening your presents on Christmas morning than a delicious Irish breakfast. With our 'Breakfast Box' at hand you will be ready.

Our Breakfast Box includes:

- 1lb Traditional Breakfast Sausages
- 8 Back Lion Rashers
- White & Black Pudding

Cost €12.99

Cakes & Desserts

To finish your festive season, we at Ó Crualaoí have some delicious homemade cakes and desserts for you to enjoy.

Cakes: Christmas Cakes, Christmas Pudding, Mince Pies & Yule Logs are available to buy in the shops throughout December.

Desserts: Banoffee Pie, Cheesecakes & Chocolate Fudge Cake can be pre-ordered before the 20th December and available for collection in our stores from the 23rd December.

Your Ó Crualaoí butchery & delicatessen teams will have many hints and tips to share with you, and these can help to make your Christmas cooking easier. Talk to us about the meals you are planning and we can advise you on the best cuts of meat for your recipes and suggest ideas that could make your life simpler.

A tasty Christmas meal will be the highlight of the festive season, and you can ensure that your cooking stands out from the rest when you make the most of our delicious meats and accompaniments.

www.ocrualaoi.com