

SHARING SOME FESTIVE RECIPES!



happy holidays

FROM LOCAVORE VEG BOXES



Christmas is all about familiarity, comfort and sharing with those we love. It is one of the few things that stays virtually the same year after year. It is an anchor in our lives where we get to take our traditions and share them with friends old and new.

My festive preparations start in November with the pudding and mincemeat and then I don't make a lot until it's time for Pfeffernuesse (recipe included) which really make me feel like Christmas has arrived. I might have already made some by the time you read this because like lots of people I am looking forward to Christmas more than usual this year.

I have spent Christmas in some unusual places away from my family and I can say with certainty that making festive food is a visceral way to invoke memories and feelings of home. I remember making Pfeffernuesse in a stifling hot kitchen in Goa. Palm trees and beaches will evoke Christmas for some but not for me. However, when the warm scent of those spices hit me I was transported to wintery Yorkshire.

In this book you will find some of our team's favourites and a few ideas to make the most of those box contents. We would love for you to share your festive foods with us on social media and in the Facebook group.

The end of a year is a great time for reflection and I have to say there's a lot to reflect on from this one. It has been intense and we have all had to find our own sources of strength and resilience. One of the things which has kept me going is Locavore. We are working to something which will provide a better future and that inspires me everyday.

Changing the food system has been even harder in 2020 but we have had some significant successes beyond just surviving. I am really proud of the work we have done with our new Scottish suppliers to change even more land to organic growing and shorten our supply chains. Our farm has had record yields and the growers have been phenomenal in dealing with the pandemic and some pretty crazy weather.

I would also like to express my gratitude to the veg box team. The packing team have all adjusted their hours and working patterns to make the workplace safe. It has not been easy but they have worked really hard to pack all your deliveries every week. Admin have all been working from home which has its own set of challenges but they still made improvements in ordering, customer service and systems. Our drivers have been out there through lockdown and the never ending rain. They have dealt with it all with great energy, positivity and most essentially, humour!

The team sends a huge thanks to you all for continuing to support Locavore and we hope to bring you some top veg in 2021.

This has been an intense year for the world and I hope in your corner of it you can find time for pause, rest and peace whether you celebrate Christmas or not.

Sally

- VEG BOX MANAGER



SAOIRSE'S Parsnip LATKES

**MAKES 24
3-4 INCH LATKES**

If you've never eaten a latke, you really should. Hanukkah will be over by the time you're reading this, but that doesn't make it too late. These parsnip ones are a fun veg-box twist, and make a great starter or snack with sour cream, or serve with eggs and greens for a very nice lunch indeed.

APPROX. 900G PARSNIPS

1 ONION

2-4 TABLESPOONS PLAIN FLOUR

1/2-1 TSP TABLE SALT

1/2-1 TSP BAKING POWDER

2-4 EGGS

**NEUTRAL OIL, LIKE SUNFLOWER
OR RAPESEED.**

1 LEMON

Peel and grate the parsnips coarsely- use a food processor for best, stringiest, results. Grate the onions.

Mix the grated veg with the salt and the lower measure of eggs, baking powder and flour. Now you'll need to use your judgement- if the mixture is too dry, add the rest of the eggs, baking powder, and flour. Otherwise, move onto the next step.

Prepare some baking sheets or chopping boards to home the cooked latkes by lining them with kitchen towels or very clean tea towels.

Heat a good amount of oil in a large non-stick frying pan. You want it to come up just over halfway up the latkes, which is about 1/4 inch. When the oil is shimmering, and a little batter sizzles on contact, you can start frying the latkes. Spoon in the batter a tablespoonful at a time, flattening it out so it's no more than half an inch thick. Be careful not to crowd the pan, or they won't crisp up.

Cook for about 6-7 minutes, flipping halfway through. Make sure that both sides are golden.

Drain on prepared baking sheets, then add a little flaky sea salt if you have it handy.

Best served hot with sour cream. If you like, you can fry these in advance and then reheat them in a medium-hot oven.

SUE'S Swede CHIPS

WITH ROSEMARY GARLIC
VEGANNAISE

Mashed swede was always a popular side dish on the dinner table when I was growing up, and although I liked the flavour the texture of watery, grainy mash wasn't something I ever enjoyed. I knew there must be another way to enjoy this wintery root veg. Much like sweet potato chips, these don't get super crispy. However, the flavour and texture are considerably more enjoyable than the mash of my childhood.

**1 SWEDE, WASHED AND PEELED
OIL TO TOSS - AMOUNT DEPENDENT
ON HOW BIG YOUR SWEDE IS!
SALT AND PEPPER**

**125ML NON-DAIRY MILK OF CHOICE -
SOY MILK OR ALMOND MILK ARE BEST
2 LARGE CLOVES GARLIC
1 SPRIG OF ROSEMARY, NEEDLES
REMOVED AND ROUGHLY CHOPPED
10ML APPLE CIDER VINEGAR OR
WHITE WINE VINEGAR
5ML DIJON MUSTARD
250ML EXTRA-VIRGIN OLIVE OIL
SALT TO TASTE**

Preheat oven to 220C

Cut the swede into 1cm thick rectangles, toss in oil then arrange on a lined baking sheet so that there is space between each slice - this prevents them from steaming and turning to mush! Season liberally with sea salt and freshly cracked black pepper.

Roast for 10 minutes, then rearrange slices as necessary according to your oven's hot spots. The middle of my pan of swede didn't have much colour, but the edges did so I moved the pieces around to get an even colour. Continue to roast for 5 - 10 minutes, depending on how crispy you like your chips.

While the swede is roasting, add all vegannaise ingredients to the blender, except oil. Blend until smooth, then with the blender running, slowly add in oil to emulsify. If too thick, it can be thinned with small amounts of non-dairy milk or water.

I like to swap out the raw garlic in the vegannaise for 4 cloves of roast garlic, which mellows the sharpness of the dip but there's also something to be said about having raw garlic as long as all of your very close friends are also having it!

SUE'S

Brussel Sprout

SLAW

WITH HAZELNUTS

SERVES 6-8

Not the usual roast brussels sprouts dish, though I love sprouts so much I don't limit myself to one dish for a Festive Feast! Brussel sprouts being akin to cabbage make a delightfully tender slaw that can be made throughout the season. This side dish has tons of texture and flavour, one of my favourite ways to enjoy brussels sprouts especially when the oven is packed with other things.

½ CUP HAZELNUTS, ROASTED AND ROUGHLY CHOPPED
1 SMALL APPLE, CORED AND SLICED THINLY
500G BRUSSEL SPROUTS, FINELY SHREDDED
(OPTIONAL) SEEDS FROM 1 SMALL POMEGRANATE

for the Vinaigrette
60ML EXTRA-VIRGIN OLIVE OIL
30ML RED WINE VINEGAR
10ML DIJON MUSTARD
ZEST OF ¼ LEMON
15ML LEMON JUICE
SALT AND PEPPER TO TASTE

Preheat oven to 200C. Roast hazelnuts until the skins blister – about 15 minutes. Transfer to a clean kitchen towel and let cool, then rub to remove the skins. Roughly chop and set aside.

Shred brussels sprouts in a food processor, along with apple – or slice apples by hand. Combine brussels sprouts, apple, hazelnuts and pomegranate seeds (if using) in a bowl.

In a bowl, whisk vinaigrette ingredients except the oil. While whisking vigorously, slowly pour in oil to emulsify. Toss through slaw.

Top with additional roast hazelnuts if desired.



JO'S BUTTERY Sprouts

WITH SAGE & ONION

SERVES 8

Nothing quite prepared me for the first time at my partner's family Christmas; twenty five extended family members and at least five people in the kitchen at any one time - talk about too many cooks! Not to mention the contrast with my usual festive experience - Mum and Dad, home-cooked food, PJs and a Christmas movie.

By the second year though, I knew what to expect (clearly the previous year hadn't put me off!). Now there's two things you should know about me, I struggle with small-talk and the kitchen is my happy place. So that year, I ventured into the chaos and found my niche in the humble sprout!

And thanks to Lucy Netherton on BBC Good Food (and maybe a pinch of this and that from me!), this recipe has become a staple at both family Christmases - and hopefully yours too! Enjoy :)

85G BUTTER OR VEGAN EQUIVALENT
9 SHALLOTS, FINELY DICED
8 SAGE LEAVES, CHOPPED
350G BRUSSELS SPROUTS
200G FROZEN PEAS
SALT & PEPPER

Heat half the butter in a large frying pan and soften the shallots over a low heat for about 15 mins until really soft - but don't let it brown. Add most of the sage. Meanwhile, cook the sprouts in a pan of boiling water for about 4 mins, add the peas and cook for 1 min more until just tender.

Drain, reserving a splash of the water, then add the sprouts and peas to the onions, along with the rest of the butter, stirring well so that all the veg gets coated in the butter. Add the reserved cooking water if it looks a bit dry.

Season with lots of black pepper and some salt. Serve with the reserved sage on top.



When I realised I wouldn't see her this year, I asked my mum for her recipe for braised red cabbage, her Christmas speciality. I'll still miss her when we sit down for Christmas dinner, but when I'm eating her red cabbage it'll almost be like she's there with us.

If you don't have a slow cooker, use a casserole dish or heavy-bottomed saucepan and simmer away for 2-3 hours. You may need to add a little water if it starts looking dry.

This recipe is based on one by Cassie Best, originally published on BBC Good Food.

APPROX. 1KG RED CABBAGE
2 ONIONS, CHOPPED
4 APPLES, PEELED, CORED AND CHOPPED
ZEST OF 2 CLEMENTINES
2 TSP GROUND MIXED SPICE
(OR YOUR CHOICE OF SPICES- CINNAMON, CORIANDER, GINGER...)
2-3 STAR ANISE
100G BROWN SUGAR
3 TBSP APPLE CIDER VINEGAR
200 ML DRY CIDER OR APPLE JUICE
(IF USING APPLE JUICE REDUCE SUGAR TO ABOUT 60G)
25 BUTTER OR VEGAN BUTTER

SAOIRSE'S SLOW-COOKER Red Cabbage

SERVES 6-8 AS A SIDE DISH.
PREP 30 MINS, COOK 4 HOURS.

Remove the tough outer leaves of the cabbage, cut it into quarters, and slice thinly. Arrange a layer of the cabbage on the bottom of your slow cooker or casserole dish, then top with some of the onions, apples, zest, mixed spice, brown sugar and spices. Top these in turn with another layer of cabbage, and then another layer of apples and onions and so on, until all the ingredients are used.

Pour the vinegar and juice or cider over the rest, and dot the butter on top.

Cover and cook on low for 4-5 hours, or, if using a casserole dish, over a low heat for 2-3 hours or until tender.

Keeps for about three days in the fridge, or a month frozen.

SALLY'S CARAMELISED Potatoes

SERVES 6
PREP TIME ABOUT 1 HOUR

Yes you read that right! This is potatoes in caramel & it's the most wonderful thing. Sugar on potatoes sounds a bit gross and until I tasted them I was convinced it was madness but I am happy to say I was wrong. Sugar does belong on potatoes. I don't think I would eat this on my turkey dinner but we always make an effort to squeeze these in sometime over the festive period. They originate from Denmark and over there are eaten with duck or pork and spiced red cabbage for the main Christmas meal (I wish I was Danish!).

**1 KG POTATOES (USE YOUR
SMALLEST ONES)**

SALT

100G SUGAR

30G BUTTER



Rinse the potatoes, then place in a pot and add just enough water to cover them. Add lots of salt, cook the potatoes for about 15 minutes, peel them, and put them in the refrigerator.

Sprinkle the sugar in the bottom of a pan and allow it to caramelize on a medium heat without stirring it. As the sugar turns golden brown add the butter and allow it to froth, then mix together the sugar and the butter.

While the caramel is coming together rinse the peeled, cooked potatoes in cold water and let them drain a bit so that they are still moist.

Turn the heat up high on the caramel so it doesn't solidify when the cold potatoes go in. Place them in the caramel and turn them carefully until their surfaces are covered with caramel and they are warmed through - about 10 minutes

The potatoes are done when they are completely reheated, golden and dark, and have a fine, bitter-tasting, caramelized surface. Enjoy!

ROB'S FORTYSOMETHING Fudge

Some of the best, most personal recipes are the ones you find written in margins, or on slips of paper that you find inside other cookbooks, and equally many of the foods we turn back to at Christmas are those that have strong memories from childhood.

This recipe was carefully written out, by me, when I was about five, and found last year in one of a pile of old cookbooks my Mum passed on to me when she was clearing a kitchen cupboard. I guess it came from the back of a tin (hence the specific brand being mentioned) - and it brought back memories of the two of us making sweets for the family, something I often do all these years later.

Fudge is probably something everyone has a favourite recipe for, but in the spirit of Christmas nostalgia, I'll try this one again this year, paying particular attention to the last instruction.

1LB GRANULATED SUGAR
1 SMALL TIN CONDENSED MILK
1LB FINEST BUTTER
1 TBSP WATER
1 TBSP GOLDEN SYRUP
4 TBSP UNSWEETENED CHOCOLATE

Put all the ingredients into a saucepan. Melt slowly on a low heat until the mixture thickens slightly and is absolutely smooth.

Turn up the heat and boil very quickly until the mixture forms into a soft ball when a sample is dropped into cold water. Remove from heat and beat with a wooden spoon.

Pour the whole mixture into a flat greased tin. Mark in squares and leave to set.

When cold, devour.



Fudge

1 lb. granulated

Sugar

1 small tin nestles
condensed milk.

1 lb. finest butter.

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1 ~~table~~ spoon full

Water.

1 ~~table~~ spoonful
golden syrup.

4 ~~table~~ spoonfuls
of unsweetened
chocolate.

put all the
ingredients into
a saucepan.
Melt slowly

on a low gas
until the mixture
thickens slightly
and is absolutely
smooth. Turn up
gas and boil
very quickly
until the
mixture
forms into
a soft ball
when a ball
is dropped
into cold water.
Remove from
heat and beat
with a wooden
spoon. Pour the
whole mixture into
a flat greased tin.
Mark in squares
and leave to set.
When cold de-voce.

SALLY'S Pfeffernuesse

Pfeffernuesse are a German Christmas Cookie and they became a part of my Christmas tradition in the unlikeliest of places, Peru! An American friend made some for me and I have eaten them every year since.

I brought them home to the UK and they have become a beloved part of our traditions. I love that making these connects me to my old home, old friends and my family no matter where we all are.

The list of spices is extensive as I am greedy for spices but if you don't have them all don't worry they will still be great, just don't miss out on pepper or anise.

170G MOLASSES/TREACLE
85G HONEY OR GOLDEN SYRUP
220G BUTTER
250G SUGAR
2 EGGS
2 TSP GROUND CARDAMOM
1 TSP GROUND NUTMEG
1 TSP GROUND CLOVES
1.5 TSP GROUND GINGER
1 TSP GROUND ALLSPICE
2 TSP ANISE EXTRACT OR GROUND ANISE SEEDS
2 TSP GROUND CINNAMON
1.5 TSP FRESHLY GROUND BLACK PEPPER
1/2 TSP SALT
500G PLAIN FLOUR
2TSP BAKING POWDER



1. Melt together the molasses, honey, butter, & sugar. Leave to cool a little.

2. Prepare the spices. If you have whole spices make sure to toast them well before grinding. I like to use whole spices and prepare them myself but it is time consuming.

3. Add the eggs to the melted molasses mixture and mix well.

4. Incorporate the spices and salt and finally the flour and baking powder. Towards the end you will need to get your hands in there & kneed the dough a little to make sure everything is well mixed.

5. Cover & leave in the fridge for a couple of hours. The mixture needs to cool & harden before it can be easily rolled into cookies.

6. Pre heat the oven to 170 degrees and prepare some baking sheets. Either grease them lightly or use parchment paper.

7. Roll small balls of dough - I use about a tablespoon of mixture & place them on the baking sheets. Leave a good inch between each one.

8. Bake for about 15 minutes. They will spread a little bit & be firm to the touch when ready.

9. Cool them & toss in icing sugar or decorate them. Store in an airtight container and they will stay delicious for weeks.





SAOIRSE'S Clementine CAKE

I started making this cake when my grandma was ill, and had a batch of brand-new dietary requirements. It was important to find something delicious she could eat as much of as she liked, and this cake was just the ticket with its magic-trick ingredients.

She's better now, but the cake is so delicious, with its soft, rich texture and sweet citrus flavour, that I make it every year.

It's become a Christmas tradition for my family, and the cake offers a different flavour profile than your standard Christmas deserts: simpler and fresher, but still Christmassy, as it reminds us that a clementine is a treat worthy of the toe of any stocking.

This year I'll be baking two: one to wrap up and send down to my family in London, and one to eat with my household here in Glasgow. I hope it will help us to feel a little closer together in a year when we can't be there in person.

This is from a recipe by Nigella Lawson, first published in *How to Eat*.

APPROX. 375G CLEMENTINES
6 LARGE EGGS
225G SUGAR
250G GROUND ALMONDS
1 TSP BAKING POWDER
1 TSP CINNAMON (OPTIONAL)
1/2 TSP GROUND CLOVES (OPTIONAL)



Give your clementines a rinse, then place them in a large saucepan, cover with water, and bring to the boil. Simmer for two hours, or until very soft. Alternatively, microwave them covered in water in a bowl for 5-minute batches until very soft (although this won't make your home smell quite as lovely).

Drain clementines well, discard the cooking water, and allow to cool. Cut open and remove all pips. If you have a food processor, you can now use that to process the clementines- skin, pith, flesh and all. Otherwise, use a sharp knife to chop them finely.

Preheat your oven to gas mark 5/190°C/170°C Fan/375°F. Butter and line with parchment paper a 20cm / 8 inch cake tin (preferably springform)

Mix all other ingredients. You can do this either by hand, beating the eggs first, then adding the sugar, spices (if using), almonds, baking powder, and finally stirring in the clementines. Or you can add all the other ingredients to join the clementines in the food processor and use that to mix everything together.

Pour batter into the cake tin and bake for an hour or until a skewer inserted into the middle comes out clean. Check halfway through and cover with foil or parchment paper if it looks like it's browning too quickly and might burn.

Allow to cool in the tin, then remove and eat. This cake keeps (and travels) very well in a tin.



NICOLA'S BOXING DAY Bubble n Squeak

Who wants to cook on Boxing Day - no one right?! We're all exhausted from the festivities and frivolities - all I want to do is have a bracing walk by the sea and come back to an easy brunch. This recipe uses up all your leftovers (or if you're greedy like me, you cook extra in the first place!) and rustles up a delicious and easy lunch or supper for the family. We're making patties from the leftover Christmas veg and topping with a lovely fried egg - is there anything that doesn't taste better with an egg on top?

SERVINGS DEPEND ON LEFTOVERS AND APPETITES BUT I USUALLY MAKE BRUNCH FOR SIX, SO TWELVE PATTIES/TWO PER PERSON

So grab a big bowl and add your leftover tatties - mash is good, roast are better as you'll get to enjoy all those crispy bits again. Chop em up and throw in the bowl. Shred, chop or mash any other stray veg - I'm thinking shredded sprouts, mashed parsnips, red cabbage, chestnuts, any soft herbs you have lying around - it really doesn't matter as long as you use it up. Season with sea salt and black pepper and mix thoroughly. Using wet hands, form into burger sized patties.

Heat a tablespoon or two of oil in a pan and fry gently for a few minutes on each side till golden brown, then pop in the oven to keep warm - you'll likely need to do this in batches. Once they are all cooked, wipe out the pan and fry an egg per person to your liking - crispy edges for me! Add a couple of the veggie patties to a warm plate, top with an oozy fried egg, and tuck in whilst its hot. Oh, a drizzle of sriracha wouldn't go amiss either - enjoy!



MERRY
Christmas!
TO ALL !