



SUMMER COCKTAILS AND CANAPÉS

With Chivas Brothers

Sirloin steak slipper with Scrumpy fried onions

Potted smoked salmon

Serves 4

- 1 x 250g sirloin steak
- 4 x mini hotdog buns
- 1 x head of baby gem lettuce
- 1 x jar of English mustard
- 1 x tin of large gherkins
- 4 x pre cooked scrumpy fried onions

Grill one 250g sirloin steak to your liking, (we suggest medium rare). Slice steak to the thickness of your liking.

Take a slice of the cooked steak and place in a small hot dog bun, add a leaf of baby gem lettuce, English mustard, slice of gherkin and a scrumpy fried onion, (see scrumpy fried onion recipe below).

Note – Scrumpy fried onions can be pre-cooked and re heated, either back in the hot oil or in the oven.

Scrumpy Fried Onions

Serves 4

- 1 medium brown onion, peeled and cut into rings
- 90g Dove farm self-raising flour
- About 150ml Scrumpy
- Salt and freshly ground black pepper

To make the batter, put the flour in a bowl and whisk in enough cider to make a thick batter then season and leave to rest for half an hour. Test a piece of onion in hot fat to ensure the batter is the correct thickness and the onions cook up crisp, if not adjust the batter with more cider or flour. Cook the onions to order and scatter with onion salt before serving