



Prime Cuts

Cutting prices to the bone for retail butchers everywhere! • Issue 9 June/July 2009

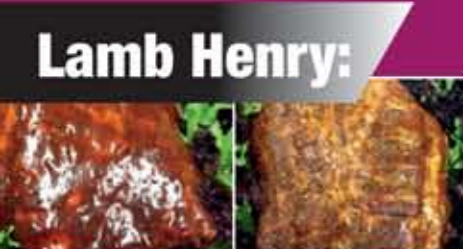


Increase the visual appeal of the BBQ counter with Dalziel Grill Oil from MRC.



Belly Ribs:

6% Chinese Glaze
20% Chinese Grill Oil



Lamb Henry:

6% Garden Mint Glaze
20% Mint Grill Oil

1 GOURMET CANTONESE

Have your customers recreate restaurant style beef with MRC Gourmet Cantonese.

Recipe Suggestion:

2 kilogram strips of tender beef
1 pouch of MRC Gourmet Cantonese

To enhance the recipe add:

50 grams of chopped spring onion
200 grams of sliced green peppers
150 grams of bean sprouts

Add ingredients together and mix.



2 GOURMET MEDITERRANEAN TOMATO & CAPER

Bring back memories of the Mediterranean with lamb and tomato sauce.

Recipe Suggestion:

2 kilogram strips of tender lamb
1 pouch of MRC Gourmet Mediterranean Tomato & Caper

To enhance the recipe add:

250 grams sliced mixed peppers
50 grams of chopped mushrooms

Add ingredients together and mix.



3 GOURMET SWEET CHILLI

Release the aromatic aroma of Thailand with Sweet Chilli Chicken.

Recipe Suggestion:

2 kilograms of diced chicken breast
1 pouch of MRC Gourmet Sweet Chilli

To enhance the recipe add:

200 grams of sliced red pepper
100 grams of Mange tout
75 grams of sliced mushrooms

Add ingredients together and mix.



GREAT FLAVOURS FROM AROUND THE WORLD

PROMO 22

Spice up the counter with The World of Flavours from Lucas, save 40% or more on filling costs with Devro handlink and serve up simple stir-fry or ready meals with MRC.

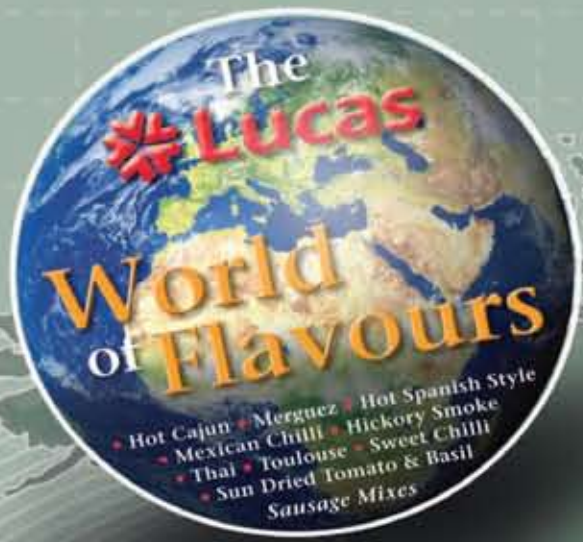


	Aberdeen - 01224 723 550	Bellshill - 01698 749 595	Newcastle - 0191 496 2680	Chorley - 01257 226 000
	Stockport - 0161 406 7272	Leeds - 01977 605 590	Birmingham - 01384 573 197	Nottingham - 0115 950 4084
	Haverhill - 01440 710 060	Newbury - 01635 265 160	Newport - 01633 898 150	Ashford - 01233 822 184

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Thai
An authentic Thai flavour profile with key notes of lemongrass, coriander, ginger, coconut and chilli.



Sun Dried Tomato & Basil
A succulent sausage with a blend of sun dried tomato & basil, giving you a true feeling of the Mediterranean.



Mexican Chilli
A traditional Mexican profile with typical flavours of chilli, tomato, garlic, together with visual red and green peppers



Hot Spanish Style
There's plenty of zing with the chilli, pepper, cayenne and smokey notes in this recipe.



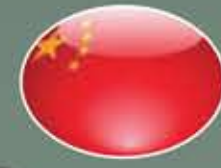
Toulouse
A real French-style blend with typical levels of pepper and garlic balanced with the subtle addition of rubbed parsley.



Merguez
Highly Spiced with paprika, chilli and garlic, this North African blend is as exotic as they come!



Hickory Smoke
For something a little different in your range, this sausage with its traditional American hickory smoke note will do the job.



Sweet Chilli
Mouth-watering and succulent sweet notes with a kick of chilli make this sausage something different. Visual red peppers give a tempting appearance



Butchers Classic Pork Sausage Mix
A delicious British style sausage bursting with traditional spices, herbs and savoury flavours to bring a unique flavour to your range.



Hot Cajun
Give your BBQ a kick with Lucas Hot Cajun Sausage Mix. The authentic taste of the Deep South, with hot chilli and earthy notes, combined with visual red peppers giving you a truly delicious sausage.

**BUY ANY 3
AND GET ONE
FREE**

DEVRO™

Save on Sausage filling and labour costs with natural collagen casing.

1



Slightly under fill the casing leaving enough room for the meat to move in the casing and give a good appearance.

2



Only twist the skin, not the skin and the meat. Continue forming the links in this easy simple way.

3



Form the loop, twist the casing through, then form the next loop. Continue in the usual way.

- Devro handlink is made from naturally occurring beef collagen.
- Reduced filling costs – see table below
- Known yields, consistent length, consistent price per lb.
- Ready to use straight from box, with reduced labour costs.
- Improved bite compared to gut.
- Calibre consistent, no holes or strings.
- Pipes & Bungs to fit all sausage fillers are available F.O.C.

Calibre	Gut*	Devro	
23mm	26p/lb	11.25p/lb	Save 56%

* approximate costs – natural product so each hank can be different.

For more information on our fantastic BBQ offers please contact your local **Dalziel** representative today!