

Christmas entertaining made easy

From drinks to dessert, we got you covered for the most stylish Christmas dinner party you can throw at home



A simple starter

Use a little something to get the party started. This simple starter is perfect for a Christmas dinner party. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.



A decadent dessert

Bring Christmas dinner to a close with this decadent dessert. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.



A 'celebrity' turkey

Of course, no Christmas dinner party is complete without a delicious turkey. This 'celebrity' turkey is perfect for a Christmas dinner party. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.



A stunning centrepiece

Bring Christmas dinner to a close with this stunning centrepiece. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.



A mobile bar

Bring Christmas dinner to a close with this mobile bar. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.

A homecooked meal

Bring Christmas dinner to a close with this homecooked meal. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.



A little gift

Bring Christmas dinner to a close with this little gift. It's easy to make and tastes great. The recipe is available in the Christmas catalogue at www.hubers.com.sg.
Available from: 1st December - 31st December. **Recipe:** 100g streaky bacon, cut in 2-3cm cubes. 2 medium-sized carrots, chopped. 2 long celery sticks, chopped. 2 medium brown onions, peeled and chopped. 10 garlic cloves, peeled. 500ml veal stock. 30ml Sherry vinegar. 750ml red wine. 1 bouquet garni (thyme, rosemary, bay leaf and parsley). 10 Juniper berries. 2 cloves. 50ml cooking oil. 1 tbsp crushed black peppercorns. Some plain flour. Salt and pepper.

Christmas special

A prep-ahead main

Prep ahead and cook this up in a large batch—the stew keeps well and tastes even better reheated three to four days later!

Venison & bacon stew

Serves 4-6

1kg venison shoulder, cut in 2-3cm cubes
 250g streaky bacon slab, cut in 2-3cm cubes
 2 medium-sized carrots, chopped
 2 long celery sticks, chopped
 2 medium brown onions, peeled and chopped
 10 garlic cloves, peeled
 500ml veal stock
 30ml Sherry vinegar
 750ml red wine
 1 bouquet garni (thyme, rosemary, bay leaf and parsley)
 10 Juniper berries
 2 cloves
 50ml cooking oil
 1 tbsp crushed black peppercorns
 Some plain flour
 Salt and pepper

- 1 Heat some cooking oil in a cocotte or frying pan.
- 2 Season the venison cubes well with salt and pepper and coat with a thin layer of flour.
- 3 Then fry the venison all around for 4-5 mins.
- 4 Keep on medium/high heat. Make sure it is frying and starting to boil.
- 5 Add bacon cubes and the chopped celery, carrots and onions, and then stir.
- 6 Add the garlic, Juniper berries, cloves, black peppercorn and stir well then add the bouquet garni. Deglaze with vinegar and reduce till it is almost dry.
- 7 Add the red wine, bring to boil, cover with a chimney and simmer for 30 mins.
- 8 Add the defrosted veal stock and bring to boil again. Place the chimney back and make sure all the meats are covered by the gravy. If not, add a bit of water or veal stock.
- 9 Place in a pre-heated oven at 150-160C and let it braise for about 1-1½ hours until the meat is tender.
- 10 Remove the bouquet garni and leave the stew to cool. Cover, chill it and reheat on low fire the next day. It will keep and taste even better 3-4 days later.



Venison Shoulder (\$35/kg), available at Huber's Butchery. Recipe adapted with permission. More recipes available in the Christmas catalogue at www.hubers.com.sg.