

**FREE**



**PADDY'S**

**EATS, TREATS**

**& BEATS**

**BALLYMALOE**  
AN IRISH FAMILY FOOD COMPANY

**LIVE VIRTUAL EVENT · 7PM · 16TH MARCH 2021**



## AT A GLANCE...

### SHAKE THINGS UP



Foxglove Cocktail Company invites you to join them for a "Bally Mary" or "It's Cranberry Thyme" cocktail.

### TACO YOUR TIME



Onlaysia gets tastebuds tingling with a trio of tempting tacos.

### CRAICING ON



SuperCéili brings the beats between demos.

### BRIE THE BEST



Nobody Does It Feta: Your guide to the Ultimate Irish Cheeseboard, in conjunction with Ballymaloe Foods.

### GOODIE GIVEAWAY



Your chance to win one of 17 amazing prizes all evening long.

# OVERVIEW



**The craic will be mighty. The food will be fantastic. The music will be massive. The cocktails will be clinking. Welcome to Paddy's Eats, Treats & Beats, proudly presented by Ballymaloe Foods.**

First things first: a HUGE thank you for signing up for this fab, FREE event, beaming live into your sitting room, home office, bedroom, treehouse, garage or – we're not judging – bathtub on Tuesday, March 16th, 2021 at 7pm.

We're thrilled that you'll be joining us for this virtual seisiún, where we'll be serving up the best of Irish food, drink and entertainment just for you, you lucky thing. We've invited some friends to join us, so expect creative cocktail making (get your shakers at the ready) from the fantastic Foxglove Cocktail Company, while BBQ guru and Instagram legend OnlySlaggin will be tempting our tastebuds with tacos, while sharing some kitchen tips & tricks.

Ballymaloe Foods will also **bríe** bringing you their top tips for the Ultimate Cheeseboard. We've tried and tested countless cheeses, courtesy of some of Ireland's incredible cheesemakers, to ensure your cheeseboard is as **gouda** as

it can be, as well as offering some helpful hints on how to serve (you know, just in **cáís**).

With appetites sated and thirsts quenched, we'll keep the party going with our pals at SuperCéili, who'll be performing live for us from the Dingle Peninsula, dropping some spectacular trad & modern combined beats in-between demos. Push the coffee table out of the way, crank up the volume, close the living room curtains and get ready to party. We also suggest putting your freshly made cocktail down before attempting an authentic Irish jig.

Paddy's Eats, Treats & Beats will also be giving you, yes **YOU**, the chance to win some awesome prizes in the Great Goodie Giveaway, including Foxglove Cocktail Company Kits, Ballymaloe Foods Paddy's Day Gift Packs and some super spot prizes too. Stay tuned throughout all of Paddy's Eats, Treats & Beats, as we could give out prizes at any time!





# SHAKE THINGS UP

Brother and sister, Rory and Tara, started making cocktails during the first lockdown of 2020. They soon began producing and selling cocktail mixers in their local area of Baltimore, Cork, helping people to create their own cocktails at home. And so Foxglove Cocktail Company was born - and we're more than happy to raise a glass to that! Rory and Tara believe in using 100% natural ingredients, and even grow some of them in their garden - like rosemary, thyme, rhubarb and lavender. Tara and Rory sell their mixers in Mahon Point Farmers' Market every Thursday, and

they also take orders via Instagram or text message for pick-up/ or delivery every Friday afternoon (delivery set to within a 10km radius of Cork City). Their collection point is located on Lancaster Quay in Cork City, near the River Lee Hotel.

**Website:** [foxglovecocktails.ie](https://foxglovecocktails.ie)

**Instagram:** [@foxglovecocktailco](https://www.instagram.com/foxglovecocktailco)

**Phone:** 083 092 3841



# YOUR 'BAR' IN A JAR...



# THE BALLY MARY

Forget Bloody Mary, she's so 2020. 2021 calls for a "Bally Mary", with vodka, tomato juice, horseradish and Ballymaloe Original Relish. And you can use your empty & clean Ballymaloe Original Relish jar on the double too!

Get your measuring spoons ready and use an empty Ballymaloe jar as a cocktail shaker - just think of it as your very own 'Bar In A Jar'! Shake well before serving in - you've guessed it - the same jar! Garnish with celery salt around the rim, a lime wedge and a stick of celery. And a fun fact about the celery stick? Apparently, this originated in the 1960s in Chicago when an impatient customer didn't get a swizzle stick with his cocktail and grabbed the first thing he could find to use as a stirrer! Necessity is clearly the mother of invention, so thank you anonymous Chicago customer!

## Ingredients:

- 35ml vodka
- 125ml tomato juice
- 1 tbsp Ballymaloe Relish
- ½ tsp prepared horseradish
- 2 dashes Tabasco Sauce
- 2 dashes Worcestershire Sauce
- 1 pinch ground black pepper
- 1 pinch smoked paprika
- Ice

## Garnish:

- Celery salt
- Lime wedge
- Celery stick

## Utensils:

- Measuring spoons
- An empty, clean Ballymaloe jar



# IT'S CRANBERRY THYME

Are you going to Scarborough Fair? If so, you can keep your parsley, sage and rosemary - but we'll take the thyme to show you how to make an awesome cocktail. Foxglove Cocktail Company's "It's Cranberry Thyme" is a treat for the tastebuds. Choose gin or Irish whiskey as your base and start stirring and shaking in your empty, clean Ballymaloe jar! Garnish with a slice of lemon and a sprig of thyme & serve in your shaker - and remember, somewhere in the world it's always cocktail thyme!

## Ingredients:

- 35ml gin or Irish whiskey
- 1 tbsp Ballymaloe Cranberry Sauce
- 30ml apple juice
- 30ml simple syrup (equal parts sugar and water)
- 30ml lemon juice
- 1 egg white (or 50ml chickpea water)
- Ice

## Garnish:

- Slice of lemon
- A sprig of thyme

## Utensils:

- Measuring spoons
- An empty, clean Ballymaloe jar





# TACO YOUR TIME

Jim & Rom are the husband & wife team behind Onlyslaggin, BBQ specialists from just outside Belfast, who are ready to get up in your grill! While burgers, hot dogs and chicken breasts have long been the Holy Trinity of barbecuing, Onlyslaggin knows there's so much more you can do with your BBQ - and they're here to show you how! Jim has worked as a demo chef with major BBQ brands including Kamado Joe and Weber - and now focuses his BBQ brilliance on cooking local ingredients over fire, using finely-honed tips and tricks.

Onlyslaggin styles itself as 'an ode to Irish friendships and humour, having fun with friends and family.' And, just like a selection of steaks, Onlyslaggin are extremely rare and exceptionally well done!

**Instagram:** @Onlyslaggin

**TikTok:** @Onlyslaggin

**Twitter:** @Onlyslaggin

**Facebook:** @Onlyslaggin

**Youtube:** Onlyslaggin





**PRAWN TACOS:  
SHARE THEM,  
DON'T BE  
SHELLFISH**

## Taco your time for perfect prawns, heavenly halloumi and sizzling steak.

OK, people, listen up! The key to a top-quality taco is the taco itself – and once that's right you're on to a winner! The key ingredient (pardon the pun) is masa flour, the base for all three tacos that Onlyslaggin will prepare before your very eyes. Follow along to see how to create the perfect taco, bursting at the seams with perfectly-juicy prawns, steak & cheese (please excuse us drooling) and heavenly veggie halloumi tacos. Here you'll find all the ingredients you'll need to try your own taco-making at home. Just remember, the most important thing of all is to taco your time – we don't want you getting tortilla-y stressed.

## FRESH TACOS

(for all three recipes)

- 2 cups masa flour
- 1½ cups warm water
- Splash of oil
- Pinch of salt

## PRAWN TACOS

- De-veined, de-shelled, uncooked prawns
- 1 tsp smoked paprika
- 1 garlic clove (chopped)
- 2 tbsp Ballymaloe Fiery Relish

### To garnish:

- Rocket
- Sliced radish
- Ballymaloe Mayo
- Ballymaloe Pepper Relish
- Fresh coriander
- Red onion





## HALLOUMI TACOS: CHEESE TO PLEASE

## STEAK & CHEESE TACOS: STAKE YOUR CLAIM

### STEAK & CHEESE TACOS

- 12oz. Ribeye Steak (makes 6-8 tacos)
- Chopped onion
- 2 garlic cloves (diced)
- Ballymaloe Steak Sauce
- Grated cheese
- Salt & pepper

#### To garnish:

- Ballymaloe Original Relish
- Rocket
- Sliced radish

### HALLOUMI TACOS

- Halloumi
- 1 garlic clove (chopped)
- Splash of rapeseed oil
- ½ tsp chilli flakes
- ½ tsp oregano
- 2-3 tbsp Ballymaloe Pepper Relish

#### To garnish:

- Ballymaloe Pepper Relish
- Rocket
- Avocado
- Spring onion
- Red onion
- Toasted pine nuts
- Fresh chilli
- Honey



**PADDY'S**

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**& BEATS**



## SUPER CÉILI

IRISH // DANCE // MUSIC



# CRAICING ON

A unique Irish music show, SuperCéili stands proud at the intersection between traditional Irish dance tunes and modern pop & dance hits. Combining the accordion, fiddle and guitar with electronic synths, beats, effects and synchronised lighting, the three-piece SuperCéili super-trio of Peter Staunton, Niamh Varian-Barry and Seán Leahy create an unforgettable experience that's trad with a twist. We're proud to welcome SuperCéili to our Paddy's Eats, Treats & Beats celebration this Paddy's Day, as they perform live from the Dingle Peninsula in Co. Kerry.

**TRAD WITH  
A TWIST AND  
A BEAT YOU  
CAN'T BEAT!**

Instagram: @superceili  
Facebook: @superceili




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## Ballymaloe Foods presents their Ultimate Irish Cheeseboard (And the ultimate cheeseboard accompaniment? It's Gouda Brie Relish)

We can only apologise for that heading. That's two cheese puns in one sentence and we can't help the idea of doing that all over again. We've got it out of our system now, so here are our tips for the Ultimate Irish Cheeseboard. Trust us, it doesn't get feta than this...

In Ireland, we have no shortage of fantastic, creative cheesemakers. If you are going to indulge in a delicious cheeseboard you

need good variety, exceptional quality, and of course, Ballymaloe Original Relish! For our Ultimate Irish Cheeseboard, five is the magic number. We recommend picking one hard cheese, one blue cheese, one soft cheese, one goat's cheese, and one speciality cheese. By doing this, there's something for everyone and we're proud to recommend the following Irish cheesemakers to help create your **Fab Five**!



## 1. HARD CHEESE

### **Irish Oakwood Smoked Cheddar**

**Knockanore Farmhouse Cheese**  
[www.knockanorecheese.com](http://www.knockanorecheese.com)

Knockanore Cheese is handmade on the Lonergan family farm in Co. Waterford, using raw milk from their pedigree herd of Friesian cows. The Lonergan family have been farming in the lush rolling countryside of Knockanore for over 60 years, and their Irish Oakwood Smoked Cheddar ticks every box: smoky, full of flavour and very moreish!

## 3. SOFT CHEESE

### **Wicklow Bán**

**Wicklow Farmhouse Cheese**  
[www.wicklowfarmhousecheese.ie](http://www.wicklowfarmhousecheese.ie)

Wicklow Farmhouse Cheese is based in the south-east of Co. Wicklow, where the Hemenstall family have been milking cows on a small dairy farm at Curranstown for the past 50 years. Their delightfully creamy Brie will rival any French Brie – c'est magnifique!

## 5. SPECIALITY

### **Dilliskus**

**Dingle Peninsula Cheese**  
[www.thelittlecheeseshop.ie](http://www.thelittlecheeseshop.ie)

With hand-picked dillisk seaweed, Dilliskus is a cheese with a flavour that's hard to describe and hard to beat! The key thing with any speciality cheese is to try something new. With so many fantastic varieties available, this is your opportunity to think outside of the box and bring something a little different to your cheeseboard.

## 2. BLUE CHEESE

### **Cashel Blue**

**Cashel Farmhouse Cheesemakers**  
[www.cashelblue.com](http://www.cashelblue.com)

When Louis & Jane Grubb set out to make Cashel Blue in the early 1980s, their ambition was to create a farmhouse cheese that "truly represents the outstanding quality of Tipperary grass-fed milk." Today, more than 35 years later and a generation later, this beautifully buttery blue cheese is still made by hand on the same 200-acre farm in Beechmount, Co. Tipperary.

## 4. GOAT'S CHEESE

### **Soft Goat's Cheese**

**Ardsallagh**  
[www.ardsallagh.ie](http://www.ardsallagh.ie)

Cork's own Ardsallagh have been making cheese for over 20 years. Ardsallagh goats are milked twice a day and this milk is used to produce Ardsallagh's award-winning cheeses. We adore their soft cranberry goat's cheese, drizzled with a little bit of Irish honey on top, for an extra dollop of decadence!



# SOME ASSEMBLY REQUIRED...

**Once you've chosen your Fab Five, make sure to give them room to shine. Select a generously sized cheeseboard, but one that will comfortably fit on the dining table without causing chaos!**

Remove your cheese from the fridge an hour before serving so they can gently settle at room temperature. Cut sizeable wedges of hard cheese and use whole wheels of soft cheese.

Decorate your board with fresh fruit, figs, dates and Irish honey or honeycomb. Serve with rustic breads and crispy crackers from Irish producers like Hassett's Bakery.

Most importantly, don't forget to serve with a plentiful supply of Ballymaloe Original Relish - the final touch to ensure cheeseboard kudos!

The Ultimate Irish Cheeseboard deserves a glass of something special. For those old enough to indulge in a glass of wine,

we recommend three beautifully crafted Irish fruit wines (Strawberry, Blackberry & Raspberry) from Wicklow Way Wines which will compliment your cheeseboard in every way possible. For those who'd prefer something non-alcoholic, we humbly suggest a fruity spritzer or an elderflower cordial.

All that's left now is to say bon appetit and cheers. Oh, and pass the crackers will you?

## Irish Fruit Wines

**Wicklow Way Wines**

[www.wicklowwaywines.ie](http://www.wicklowwaywines.ie)





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**& BEATS**



**BELFAST**

Onlyslaggin



**NEWTOWNMOUNTKENNEDY**

Wicklow Way Wines



**WICKLOW**

Wicklow Farmhouse Cheese



**DINGLE**

Supercéilí &  
Dingle Peninsula Cheese



**FETHARD**

Cashel Blue Cheese



**WATERFORD**

Knockanore Farmhouse Cheese



**CARRIGTWOHILL**

Ardsallagh Goat Farm



**LITTLE ISLAND**

Ballymaloe Foods



**BALTIMORE**

Foxglove Cocktail Co.

**CARRIGALINE**

Hassett's Bakery





# BALLYMALOE

AN IRISH FAMILY FOOD COMPANY



**MADE USING  
100% NATURAL  
INGREDIENTS**



**AWARD  
WINNING  
SAUCES**



**GENERATIONS  
IRISH FAMILY  
BUSINESS**



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