



Corick House Hotel

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Clogher Valley char-grilled 12oz Rib-Eye Steak set on a bed of creamy Irish Champ, tobacco onions & field mushroom accompanied with roast pepper & tomato chutney

PEPPER AND TOMATO CHUTNEY

3 red peppers
15 mls olive oil
1 kilogram(s) (2½lb) tomatoes
1-2 red chillies (depending on how hot you like it), halved and deseeded
3 medium onions, roughly chopped
600 ml (1 pint) white wine vinegar
450 gram(s) (1lb) caster sugar
1 pinch(es) paprika

Method

Smother peppers with olive oil using your hands, then sit them in a roasting dish and cook for about 20 mins. Remove and place in a plastic bag, put to one side till cool, then pull away stalk, deseed and remove skin.

In a large bowl, add tomatoes. Cut a cross at the base of each one and pour over boiling water. Leave for about 20 seconds, drain and cool with cold water. The skin should now come away easily. In a food processor, add tomatoes, roughly chopped, peppers, roughly chopped, chilli(es) and onions. Blend until well chopped, not mashed

Tip mixture into a large, wide pan. Add vinegar, sugar and paprika.

Cook on high heat till bubble slightly, then reduce to a simmer and cook with lid off for 1½ -2 hrs, till it starts to turn jammy. Stir occasionally, making sure it doesn't stick to bottom of pan, remove and let cool



FLAVOUR of

TYRONE

Stay, Taste, Enjoy

CORICK HOUSE HOTEL SIGNATURE DISH

CLOGHER VALLEY RIB-EYE STEAK



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CHAR-GRILLED 12 OZ RIB-EYE STEAK

1 x 12oz steak

Method

Lightly coat pan with cooking oil, place steak in centre, remember to turn every 2 minutes to ensure cooked to correct temperature or preferred taste.

CREAMY IRISH CHAMP

4 x medium potatoes

1 x scallion

Method

Boil Potatoes until nice and soft, drain water and add butter cream, chopped scallions to Potatoes to make Creamy Irish Champ