

SMOKEHOUSE LIFE



CONNEMARA SMOKEHOUSE

'SUPER EXCLUSIVE' CONNEMARA SMOKEHOUSE DELIGHTS THIS WINTER

Connemara Smokehouse products will be more exclusive than ever this winter to make sure you savour only the very finest flavours, textures and taste sensations.

We're narrowing down the fishing sites and operators from which we source our salmon, tuna and mackerel. We'll be sourcing our catch only from the locations which our many years of research and experience have confirmed offer the

finest quality produce - with absolutely no exceptions.

Graham says the move is part of his family's commitment to provide only the best for your table.

"This restructuring of our supply chain means our customers will continue to receive only the most exclusive fish from the most exclusive locations on Ireland's west coast. This will also further reduce our carbon footprint by keeping things even more local."

"This level of exclusivity will mean supply will be more limited than before. But, after much consideration, we feel it is worth the sacrifice in order to give our customers the very best quality available."

"Becoming super exclusive means there



is only a finite amount of the highest quality fish available - so when our stock is gone, it's really gone. With this in mind, we're advising customers to order early to be certain of our unmistakably exquisite smoked wild or organic salmon, wild Atlantic tuna or mackerel on your plates this winter season."



SMOKEHOUSE TASTING EXPERIENCE COMING SOON

We're delighted to announce plans to open our new retail space and Smokehouse tasting experience in 2023.

The new space will include a retail space and cafe area where visitors can savour our range of products and learn all about our traditional Irish smoking processes from the Connemara Smokehouse team. Graham explains: "The idea behind the project is to give visitors the opportunity to soak up the full beauty of Connemara's Atlantic coast and enjoy the finest organic smoked salmon while sipping specially selected wine or freshly brewed coffee. "It's something we've been planning

to do for a long time in order to provide relaxing spaces where people can participate in educational talks delivered by the people who actually work in the Smokehouse.

"Visitors will be able to book and take part in tasting sessions while hearing all about the journey of the fish they eat - what they are and how they were prepared using traditional methods, as well as the ethos behind what we do." "It's an exciting next chapter for all of the Connemara Smokehouse team and work is well underway to allow us to open to the public in 2023."



MINIMISING PRICE HIKES AS COSTS INCREASE

We would like to thank you all for your continued custom during these times of increased cost of living. Shipping and product prices (like many other day-to-day costs) are on the increase for us all, due to the combined

influences of Brexit and the war in Ukraine, and as we emerge from the global Covid pandemic. Unfortunately, rising fuel prices in particular have driven up the costs of both fishing and delivery, and these increases are affecting everyone in the

supply chain, not least consumers. Although increased costs are beyond our control, we promise to do everything within our control to minimise these as much as possible for you, as we look forward to a rapid return to normality.

SMOKEHOUSE WELCOMES CELEBRITY CHEF FOR NEW TV SERIES

Connemara Smokehouse is to feature in a new Irish national TV series in which celebrity chef Neven Maguire explores Ireland's greenways and the wonderful food along the way.

The leading Irish chef and the crew from Inproduction TV recently dropped into the Smokehouse to film part of 'Neven's Greenway Food Trails', which is due to be televised on RTE 1 (Ireland's national broadcaster) in early January.

Saoirse said the Smokehouse team was "delighted" to welcome Neven and his crew. "We loved explaining to Neven how we prepare our traditional smoked and marinated seafood, and showing him the slicing skills

we've developed over many years.

"Neven enjoyed a tasting of our seafood delicacies including our award winning organic smoked salmon, gravadlax and honey roast smoked salmon, also our plain and peppered smoked mackerel, and our unique line-caught smoked Irish tuna. "It all went down a treat and we had great fun filming in the wonderful Connemara sunshine.

"We're looking forward to it being aired and seeing all the other lovely locations visited."



IRISH ORGANIC CONNEMARA SMOKED SALMON AND LEMON RISOTTO

Not sure you can make a great risotto? Think again – this zesty, delicious salmon risotto will quickly become your go-to dinner party dish. Serves: 4

INGREDIENTS:

- 1 onion, finely chopped
- 2 tbsp olive oil
- 1 clove of fresh garlic, finely chopped
- 350g Arborio rice
- 1.5 litres boiling vegetable stock
- 85g light mascarpone
- 3 tbsp of finely chopped, fresh flat-leaf parsley
- 200g pack of Connemara Smokehouse Irish Organic Smoked Salmon (three quarters chopped)
- Grated zest of 1 fresh lemon and a squeeze of fresh juice
- Freshly ground black pepper
- Fresh rocket leaves, to serve



METHOD

Step 1

- In a very large frying pan, sauté the chopped onions in olive oil over medium-low heat for 5 minutes.
- Add the chopped garlic and rice; cook for 2 minutes, stirring continuously.
- Pour in 1/3 of the boiling vegetable stock and set a timer for 20 minutes. Simmer, stirring occasionally, until the liquid has been absorbed, then add half the remaining vegetable stock. Continue cooking, stirring more frequently, until the liquid has again been absorbed.

Step 2

- Add the remaining stock, stir, and simmer until cooked and creamy. Remove from the heat and add the mascarpone, chopped parsley,

chopped salmon, and lemon zest.

- Stir gently, and if desired, add freshly ground black pepper to taste. Let risotto stand for 5 minutes, taste, and add lemon juice if desired. Serve topped with remaining smoked salmon (roughly shredded), and a handful of fresh rocket leaves.
- Please note: Arborio rice is short-grain white rice which is used specifically for risotto dishes and rice puddings.

It can be found in most well-stocked supermarkets. Due to the amount of liquid absorbed by the rice kernels, any larger varieties could potentially result in an undesirable 'starchy' flavour and sticky texture.

Enjoy...

PRICES

EXCLUSIVE SPECIALITY IRISH SMOKED TUNA

| | |
|--------------------------------|--------|
| 200grm Cold Smoked Tuna | €35.00 |
| 200grm Honey Roast Smoked Tuna | €35.00 |

Limited Availability

ORGANIC IRISH SMOKED SALMON

ORGANIC

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|--------------------|--------|
| 500grm sliced pack | €45.00 |
| 200grm sliced pack | €20.00 |

GRAVADLAX (MARINATED SALMON)

ORGANIC

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|--------------------|--------|
| 500grm sliced pack | €45.00 |
| 200grm sliced pack | €20.00 |

HONEY ROAST SMOKED SALMON

ORGANIC

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|--------------------|--------|
| 200grm sliced pack | €20.00 |
|--------------------|--------|

ROAST SMOKED SALMON

ORGANIC

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|--------------------|--------|
| 200grm sliced pack | €20.00 |
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OTHER SPECIALITIES

| | |
|--------------------------------------|--------|
| Plain Smoked Mackerel (3 Fillets) | €10.50 |
| Peppered Smoked Mackerel (3 Fillets) | €10.50 |

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 www.facebook.com/OldSmoky/

 <https://twitter.com/OldSmoky>

 <https://www.instagram.com/connemarasmokehouse/>

 <https://www.youtube.com/user/ConnemaraSmokehouse>

ORDER NOW FOR CHRISTMAS

We are encouraging you to order early to receive your Smokehouse favourites in good time for Christmas.

We would recommend having your orders dispatched and delivered sooner rather than later, as couriers and transport links may be busier than ever before with more people ordering online. The good news is that all of our products keep perfectly in the freezer, making it easy for you to store your smoked and marinated goodies from Connemara Smokehouse.



CHRISTMAS 2022 LAST ORDER DATE:

Thursday 1 December
Subject to Availability

LAST DISPATCH DATE:

Ireland and Europe: Monday December 5

*Happy Christmas and warm wishes
for a peaceful New Year.*

Graham, Saoirse & all the Smokehouse team.

SHIPPING RATES

SHIPPING PRICES ARE BASED
ON FISH WEIGHT

BY ROAD:

Island of Ireland (Incl. NI) €16 per box up to 15kg

EUROPE BY AIR:

Belgium, France, Germany, Italy,
Luxembourg, Netherlands, Great Britain
1st kg €38.00, €5.00/kg thereafter

Isle of Man 1st kg €63.00, next €5.00/kg thereafter

Corsica - 1st kg €63, €5.00/kg thereafter

Austria, Denmark, Finland, Greece, Portugal, Spain,
Sweden 1st kg €43, €6.00/kg thereafter

Andorra, Guernsey, Jersey, Liechtenstein, Norway,
Switzerland 1st kg €53, €7.50/kg thereafter

There may be a supplement of €30.00 for islands
or remote areas.