



Our market stall in Hengelo on Saturdays is going from strength to strength. We have improved our range and if we do not have the items you require please ask and we can get them for you within a couple of weeks. Due to an ice rink being put in the market square we have been relocated to the other side of the market, in case you are wondering where we are.

16 & 23 December are the two Christmas Sunday shopping days for Hengelo from noon till 17:00. We have taken a stall on both days to give our customers the chance to buy some Christmas presents, Christmas puddings and Christmas crackers and other goodies to make Christmas that little bit special. We have a licence for these 2 days to sell our range of beers and wines directly from the stall. Come along and see what we have.

The webshop, lots of people have found it and are looking to see what we have. If you can't visit the market you can order directly by emailing us at info@englishbeers.nl

If you are having a turkey for your main Christmas meal and find the meat is a bit dry, try this tip. Cook your turkey upside down on a rack in a large tin. The juices then go down through and keep the breast moist. It might look a bit squashed when you take it out of the oven, but it will be full of flavour. To serve with the turkey, try some sausages, bread sauce and turkey gravy, all available from our market stall.

For Christmas Day try an English favorite with a nice cup of Twinings Earl Grey. Mincemeat is a sweet mixture of dried fruits

Mince Pie recipe:- Preparation time 30 mins Cooking time 10 to 30 mins

Ingredients

450g/1lb pastry,	450g/1lb mincemeat (available from our stall)
1 egg, beaten with a pinch of salt,	55g/2oz caster sugar
60ml/2fl oz milk	

Method

1. Heat the oven to 200C/400F/Gas6. Roll out the pastry until it is 2mm thick. Stamp out 24 7.5cm/3inch rounds with a pastry cutter and put in the base of 2 patty trays. Fill each case with 2 teaspoons of mincemeat and brush the edges with a little milk. Stamp out 24 6cm/2½ in rounds for the lids and put on top of the mincemeat, sealing to the edges of the bases. Brush the egg wash over the pies and sprinkle with the caster sugar. Bake in the oven for 20 minutes until golden brown and serve warm. If you make them in advance, store in an air-tight tin and re-heat when needed.

To serve with mince pies or Christmas pudding why not make some Brandy Butter.

Cream together 6oz/175g icing sugar and 6ozs/175g unsalted butter, until creamy and the mixture is pale in colour. Add enough brandy in to mixture to suit your taste and stir in. You can use Whisky or Rum in place of the brandy.

There are ready made mince pies and Christmas Puddings on our stall and these go nicely with a glass of Elderberry wine.