

# Smoked Fish With Manawa Honey Balsamic Glaze

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Serves 4 as a main

## Ingredients

4 medium brown onions, thinly sliced  
1/4 cup cooking oil  
3/4 cup Manawa Honey Balsamic Glaze  
Salt and pepper to season

4 by 200g fillets of smoked fish. I love using smoked Kahawai in this recipe.

## Directions

In a saucepan add oil and heat over medium high. When just about smoking add the onions and stir to coat evenly with the oil. Reduce to medium low and caramelize the onions for 15 to 20 minutes, giving it a stir every few minutes. Season with salt and pepper after 10 minutes to taste

Add the Manawa Honey Balsamic Glaze, stir and cook for 2 to 3 minutes or until the mixture is syrupy.

Refrigerate for at least 2 hours in sealed container before using.

In an oven pre-heated to 150 C warm the smoked fish fillets for about 20 minutes or until warm but not roasting. Prepare your choice of sides while the fillets are warming.

In a small pot warm the Manawa Honey Balsamic onion over a low heat till its hot but not boiling. You can add 1-2 tablespoons of water if the Remove from the heat.

Place the warmed smoked fillets on four warmed dinner plates, top with some of the Manawa Honey Balsamic Glaze and serve straight with your preferred sides. Roasted root vegetables such as carrots and parsnips go well with this.

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## [Roasted Bone Marrow Bacon and Chicken Liver Pate](#)

I just love the sweet buttery flavour of bone marrow and with the addition of some rosemary oil during the roasting for me is a perfect combination.



Roasted Bone Marrow

Ingredients

1/4 cup fresh rosemary leaves, plus 2 rosemary sprigs  
1/4 cup extra-virgin olive oil, plus more for brushing  
Twenty or so 50mm (2-inch) centre-cut beef marrow bones (ask your butcher)  
4 rashers smoked streaky bacon, cut into 10mm (1/2in) pieces  
Salt and freshly ground pepper

## Method



In a mortar, gently pound the rosemary leaves with the 1/4 cup of olive oil to flavour the oil. Transfer the oil to a large bowl. Add the marrow bones and toss to coat. Season the bones with salt and pepper, cover with plastic wrap and refrigerate overnight.

Preheat oven to 180C (390F)

Wrap the marrow bones in foil in 2 packets and add bacon pieces to each and arrange them on a large tray and cook in the oven for 30 minutes. Open the foil packets, stand the bones on their ends on the tray and continue to cook for an additional 15 minutes until the marrow is warmed throughout and starting to sizzle.

Carefully remove the bones from the oven and let them cool down. When cool enough extract the marrow to the bowl of a food processor.

## Chicken Liver Pate

### Ingredients

100g (8 oz) butter  
1 onion, chopped  
1 garlic clove, crushed  
1 tsp fresh thyme leaves, chopped  
400g (1 lb.) chicken livers, trimmed and cut in half  
1/4 cup of dry Madeira, Sherry or brandy  
salt and freshly ground black pepper  
1 bay leaf

### Method

Remove and discard any sinew or unpleasant-looking parts.

Melt 100g (4 oz) or half of the butter in a pan over a medium heat, then add the onion and fry until softened, but not coloured.

Add the garlic, bay leaf, thyme and chicken livers and fry the livers until golden-brown all over and cooked through, season well with salt and freshly ground black pepper.

Add the Madeira to the pan and boil until reduced to a couple of tablespoons. Remove the bay leaf and place the liver mixture and 50g (2 oz) of the remaining butter into a food processor along with the bacon and bone marrow. Blend until smooth. Season, to taste, with salt and freshly ground black pepper and give it another pulse to combine.

Place the puree into six 100g (4-oz) ramekins or 1 serving terrine and smooth the top. Melt the remaining butter and pour on top of each ramekin or serving terrine, then refrigerate until set. Approximately 30 to 40 minutes.

### Roasted Beef Bones

I use the roasted beef bones to make a stock.

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# Batch10 Bourbon Bacon Bun Brunch with BBQ Sauce

Batch10 Bourbon Bacon Bun Brunch with BBQ Sauce



2tbsp B10 bacon onion jam

Recipe

– <http://www.tasteofhome.co.nz/batch-10-bourbon-bacon-jam/>

½ cup B10 barbecue sauce, divided

Recipe

– <http://www.tasteofhome.co.nz/batch10-honey-bourbon-bbq-sauce/>

2 cloves garlic, chopped fine

2 red onions, sliced thinly

2 red peppers, sliced thinly

2 green peppers, sliced thinly

2 yellow peppers, sliced thinly

½ cup ginger beer (or beer of choice)

1tbsp butter, more or less to taste

Salt and pepper to taste

6 pork and fennel sausages, casings removed and lightly diced

Chopped Italian parsley, if desired  
rolls or soft buns of choice

Slice up all the vegetables and set aside.

Add a splash of oil in a large, heavy based skillet and over a medium to high heat brown off the sausage meat breaking it up as it cooks. When it is  $\frac{3}{4}$  brown add the B10 bacon jam, garlic and combine. Cook for another 10 minutes and once the meat is cooked remove to a bowl saving the juices in the skillet. Place the bowl in a warm oven

Add additional oil if needed, add vegetables and soften them over a medium heat, about 10 minutes. Add the ginger beer, butter, and mix to combine. Season with salt and pepper to taste. Simmer to reduce the liquids by 1/3.

Add the B10 BBQ sauce and combine. Continue to simmer for another 10 minutes.

Lightly toast you buns under the grill in your oven for 1 to 2 minutes to warm then up and give them a bit of colour.

Scoop some of the meat into the base of the buns and top with vegetable. Drizzle with remaining barbecue sauce and dress with some parsley over top of each one.

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## **Batch10 Bourbon Beef Bean Chilli**



1/3 cup



Batch10 Honey Bourbon

1 cup chopped onion

2 cloves garlic, crushed

1 cup each diced celery and corn kernels

400g beef mince

200g diced bacon

1 tablespoon chili powder

$\frac{1}{2}$  teaspoon crushed red pepper

2 teaspoons chopped fresh or 1 teaspoon dried oregano leaves

1 teaspoon ground cumin

$\frac{1}{2}$  teaspoon salt

2 tablespoons brown sugar

1 can diced or crushed tomatoes, undrained

1 cup tomato sauce

1 can red kidney beans, undrained and rinsed

In a medium sized saucepan, brown off the mince and remove from heat. Drain off the liquid and place in a bowl.

In the same saucepan heat the oil and add the onion and stir over medium heat. Once its has started to soften, about 5 minutes add the bacon and garlic. Combine and cook for a further 3-4 minutes stirring occasionally.

Add and stir the chili powder, celery, corn, oregano, cumin,



salt, and red pepper flakes. Cook for another minute or two.

Pour in bourbon to deglaze pan. Use bourbon to scrape up any bits stuck to pan.

Add tomatoes, tomato sauce and brown sugar to pot. Heat the mixture to boiling over high heat. Once mixture is boiling, reduce heat just enough so mixture bubbles gently. Cover with lid and slowly simmer for 1 hour, stirring occasionally.

Stir in the beans and increase the heat to boiling. Once the mixture is boiling, reduce heat just enough so the mixture bubbles gently. Cook uncovered about another 10 minutes, stirring occasionally until desired thickness.

For additional heat add some fresh dices chilli. Serve with chips, chives, sour cream or grated cheese.

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## Batch10 Honey Bourbon BBQ Sauce



3/4 cup (190ml)





## Batch10 Honey Bourbon

1/2 onion, minced fine (grating the onion works well)

4 cloves garlic, minced

2 cups tomato sauce

1/4 cup tomato paste

1/3 cup (80ml) cider vinegar

1/4 cup (60ml) Worcestershire sauce

1/2 teaspoon ground black pepper

1/2 tablespoon salt

1/2 cup (110g) packed brown sugar

1/3 teaspoon Tabasco sauce, or to taste

In a large saucepan over medium heat on your stove combine the onion, garlic and Batch10.

Simmer for 10 minutes or until onion is soft and translucent. Add the pepper, salt, tomato sauce, tomato paste, vinegar, Worcestershire sauce, brown sugar and Tabasco sauce.

Bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. Run sauce through a strainer or blitz with a stick blender for a smooth sauce.

Bottle in sterilized glass and store in fridge.

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# BBQ Mexican Chicken Wraps

I cook this recipe and then slice the chicken and make wraps. Yummy and full of flavour.



4 – 6 chicken legs separated into thighs and drumsticks

Half cup of extra virgin olive oil

$\frac{1}{2}$  onion, peeled and finely chopped

4 cloves garlic, peeled and crushed

Juice of half a lemon

Splash of wine vinegar

1 teaspoon sugar

$\frac{1}{4}$  teaspoon ground cumin

$\frac{1}{4}$  teaspoon chopped dried chilli

$\frac{1}{2}$  teaspoon paprika

$\frac{1}{2}$  teaspoon pepper

$\frac{1}{2}$  teaspoon salt

## Method

In a medium sized bowl mix all of the herbs and spices together.

Add the sugar, lemon juice, onion, garlic, vinegar and olive oil, mix well. If it's a little dry add a little white wine and mix.

Add the chicken and ensure a good covering. Leave to marinade in the fridge for at least 2 hours.

Pre-heat your BBQ (Grill) to medium.

Bring chicken to room temperature and BBQ (Grill) for around 20 – 30 minutes turning once after 15 minutes until cooked through.

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## Sicilian Tomato Sauce with a Horopito Twist

Nothing beats a good home-made tomato sauce and the smell in the kitchen as it's cooking is just fantastic.



In this recipe I have added native Horopito leaf that have been ground and added to natural salt and other seasonings. [New Zealand Horopito](#) brings a wonderful finish to sauces, slow cooking, marinades, roasted meats and vegetables, wild game, seafood and lots more.

You can use this as a base on pizza, with meatballs, as a dipping sauce and in your general cooking.

### Ingredients

1 tsp [Rhayne Horopito Wild Herb Seasoning](#), split into  $\frac{1}{2}$  tsp lots

800g (2lb) can of crushed tomatoes  
1 medium–large onion, diced  
2 tbsp extra virgin olive oil  
3–5 cloves garlic, crushed with the flat of a knife and sliced thinly  
1 cup chopped fresh basil  
 $\frac{1}{4}$  cup chopped fresh rosemary  
 $\frac{1}{4}$  cup chopped fresh oregano  
 $\frac{1}{2}$  cup red wine  
4 bay leaves  
1 cup chicken or vegetable stock  
sea salt and freshly ground black pepper to taste  
200g (4oz) tomato puree  
 $\frac{1}{2}$  cup fresh Italian parsley



## Method

Sauté onion in olive oil and simmer over low heat, covered, for 10 minutes. Add the garlic, basil, rosemary and oregano and simmer, covered, for another 5 minutes or so. Uncover and add wine and bay leaves.

Continue simmering until the mixture has reduced by about half. This should take about 30–45 minutes.

Add tomatoes, chicken/vegetable stock,  $\frac{1}{2}$  tsp Rhayne [Horopito Wild Herb Seasoning](https://rhayne.co.nz), purée and simmer for 1 hour. You can reduce the sauce further and intensify the flavour by simmering over a low heat for another 2 hours. I have let the sauce simmer for up to 4 hours when I want to develop the taste.

When ready, remove the pot from the heat and taste. Season with the other  $\frac{1}{2}$  of the Horopito Wild Herb Seasoning to taste and serve with fresh chopped Italian parsley can be added at the end.

Tip: If you want to turn this sauce into a base that is great

for pizzas, add 10–12 sliced olives (don't forget to remove the pips) and 1 tbsp capers in the last 15–30 minutes of simmering.

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## Batch 10 Bourbon Bacon Jam

For my bacon jam I select bacon that has a low fat level. I love to make it with dry cured, smoked bacon. During the cooking of the bacon remove as much of the oils released from the bacon



### Ingredients

600g bacon sliced into small pieces, (about 20mm)

2 cups of shallots, finely chopped

1 cup red onion, finely chopped

4 garlic cloves, finely chopped

1 teaspoon chili powder

$\frac{1}{2}$  teaspoon smoked paprika

$\frac{1}{2}$  cup Batch10 Honey Bourbon (125ml)

$\frac{1}{2}$  cup maple syrup



$\frac{1}{4}$  cup balsamic vinegar

Cook the bacon pieces in batches to allow for it to crisp up properly. Cook over medium heat until brown. You want the bacon a little crisper with as little visible fat as possible. Transfer to paper towels to drain excess fat off.

Pulse your shallots and onions in the food processor or cut them by hand.

Leave about 1 to 2 tablespoons of the fat in one of the pan. Add shallot and onion to the pan, cook over medium heat until they start to caramelize. Add the garlic and cook for about one more minute.

Add the chili powder and smoked paprika, stir to combine.

Increase heat to high and add the bourbon (carefully) and maple syrup. Bring to a boil, stir and scrape the pan so all the little bacon bits comes loose. Continue boiling for about 2 to 3 minutes.

Add vinegar and continue to boil for about another 3 minutes.

Using a sharp knife cut the bacon into small pieces. You can also tear it by hand so it looks more rustic, not too perfect.

Add the bacon into the pan, reduce heat to low and simmer for about 10 minutes, the mixture will thicken.

Turn off the heat and drain any excess fat off the bacon jam by pouring it through a sieve or use cheesecloth to drain it.

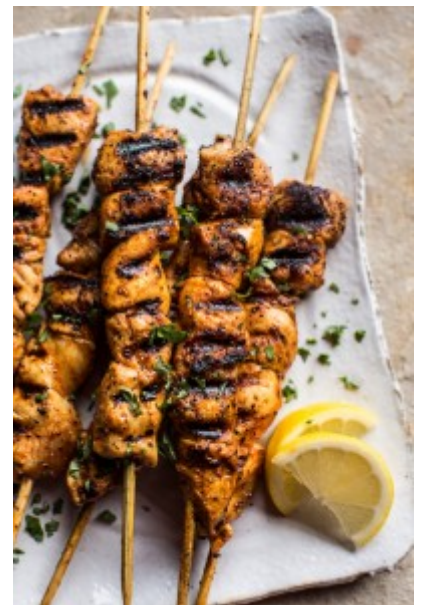
Now you have two options, you can pop the mixture into a food processor and pulse until it breaks down more. Or you can leave it chunky, your choice.

Transfer to jars and store in the fridge.

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## Honey Turmeric Chicken Skewers

Serves 4



### Ingredients

6 chicken thighs cubed, deboned, skin-on  
2 cloves garlic, minced  
2 tbsps fresh lemon juice  
2 tbsps honey



½ tsp cumin

Scant ¾ tsp turmeric powder

Pinch of cayenne pepper

Salt and pepper to season

1 tbsp oil of choice

8 bamboo skewers

Method

In a medium sized bowl add the garlic, honey, lemon juice, spices, pepper and salt. Combine well and then add the chicken and turn to cover all the chicken pieces. Cover and rest in fridge for 2 hours.

Soak bamboo skewers in water for 1 hour. About 30 minutes before heating the grill, remove the chicken from the fridge and let sit at room temperature.

Thread the chicken on the skewers, packing tightly together. Grill on bbq over medium heat, turning occasionally until cooked through, about 10 to 15 minutes.

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## Roasted Chicken Legs with Honey and Curry Glaze

Ingredients



6-8 chicken legs

4 tbsp Honey (1/3 cup)

Juice  $\frac{1}{2}$  lemon

3 peeled cloves of garlic

1 tbsp curry powder

Salt and pepper

Method

Preheat oven to 175C. (350 F)

Mix the curry, garlic, lemon juice and honey into a paste.

Pat the chicken legs dry and then season with salt and pepper.

Baste the chicken legs all over with the honey-curry mixture. Place in a baking tray in the oven and cook for 20 minutes and baste again.

Cook for another 20-30 minutes till the legs are cooked through.

Once cooked cover with foil and rest for 10.

I love to serve these on a bed of homemade red cabbage slaw as a brunch.