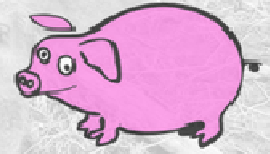


ED·HICK
TRADITIONAL PORK BUTCHER



J. Hick & Sons Gourmet Foods Ltd

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We're bespoke and handmade! Given notice, we can make anything you want to your specifications; of course we have some minimums, but we make everything to order each week which allows us the flexibility to meet your needs.

Weights and pack sizes listed here are a general guide and can be altered based on requirements.
We use only 100% certified Irish Pork.

We've a custom built smokehouse in our premises in Dun Laoghaire and we use natural beechwood oak, we can customise our smoking process to your needs if volumes allow.

Traditional Irish Sausages

Our traditional Irish sausages are made from a combination of belly pork and shoulder pork only, which we combine with rusk and our family recipe of subtle spices. This recipe has remained unchanged for four generations.

Breakfast Pork Sausages Retail - 12 Sausages, 400g approx.
Breakfast Pork Sausages Loose for catering: approx 20 sausages per kg
Cocktail Pork Sausages Catering
Jumbo Pork Sausages (100g each approx)
Pork Sausage meat (Catering) 3kg approx.

Gourmet Sausages

All of our gourmet sausage range are made with approximately 97.5% meat, the meat is ground more coarsely than for the breakfast variety and so they have a meatier texture, they also have a higher proportion of shoulder pork. The only additions are salt, herbs spices and liquor where stated. We use sodium metabisulphite in tiny amounts to preserve the appearance of the sausages.

Retail 4 x large sausages (32 mm Diameter) 400g approx.
Catering, various quantities available – Approx weight 100g per unit

Bratwurst: *All pork, Main notes Garlic & White Pepper **
Italian: *All pork, Main notes: orange zest and fennel ... fruity liquorice **
Merguez: *Pork & Lamb - with Moroccan spices*
Cumberland: *All pork, Main tasting notes: Sage & Pimentoearthy*
Chorizo: *Pork & Beef, Main note chillies & oregano (hot and cool)*
Wine & Garlic: *All Pork, Main note garlic & white wine*
Pork, Apple, Pepper: *All pork, Main note, sweet & pepper*
Bavarian: *All pork, Main note garlic and tons of fresh parsley*
Boerewoers: *Pork & Beef: Main note fresh ground coriander lightly earthy & flowery*
Cajun: *Pork & Beef, Main note cayenne and sweet paprika*
Salsiccia: *All pork, Coarse cut Italian style sausages*
Greek Loukanika: *All pork, coarse cut with spices, herbs and wine*
Nurnberger: *Fine cut pork with garlic & herbs*
Wild Wicklow Venison Sausages (Seasonal Availability)
Pork & Venison with Wicklow Wolf
Frankfurters (80g approx each) *All pork, cured and ready for a quick toss in the pan or a spell in simmering water.*

Puddings

Black Pudding 500g approx

We still make our black pudding to our family recipe, using fresh blood, this results in the more traditional unctuous and slightly crumbly texture.

White Pudding 500g approx

Puddings & Sausages are made fresh to order each week and as a result we have minimum quantities for each batch (this is to do with the size of our sausage filler rather than any mercenary reasons!).

*Minimums: 5kg for our weekly produced varieties - denoted with a **

bespoke recipes are 10kg

Casing sizes available are 21 / 26 / 32mm

Rashers & Sliced Bacon

Dry Cured Rashers Pale

Retail - 6 rashers 300g approx

Catering - 2.5kg approx

Dry Cured Rashers Smoked

Retail - 6 rashers 300g approx

Catering - 2.5kg approx

Streaky Bacon Pale

Streaky Bacon Smoked

Dry Cured Streaky Bacon Pale

Dry Cured Streaky Bacon Smoked

Traditional Wet Cure Rashers 2.5 kg approx

Tea Cured Rashers Pale

Bacon Jam (180g Jar)

Our sort of Rillette! Made with beechwood smoked dry cured bacon, Llewellyn's balsamic cider vinegar, coffee, maple syrup, raw cane sugar, garlic and spices.

Ham & Bacon

Fillet Ham Pale 5kg / 2.5kg

Fillet Ham Smoked 5kg / 2.5kg

Collar Bacon - Average weight

Cruibíní

Cruibíní Smoked

Ham Hocks

Smoked Ham Hocks

Ham Hocks (Fore End)

Smoked Ham Hocks (Fore End)

Ham Hocks are subject to minimum purchase of 10 units.

Cured

Kasseler off the bone 3.5-4kg approx

Kasseler on the bone 4-5kg approx

Kasseler Retail Pack 750g-1kg approx

Kasseler is a traditional German, mildly cured and smoked loin of Pork

Frankfurter 80g each approx

All pork, cured and ready for a quick toss in the pan or a spell in simmering water.

Dublin Salami

Polish Sausages

10 days lead time required for Polish Sausage & Dublin Salami, as we make to spec.

Pork

Porchetta 4-5kg approx

Neck of Pork, rolled and seasoned with rosemary, garlic & fennel. For long slow roasting.

Pork Belly 4-5kg approx

Loin of Pork Approx 5kg

Pork Ribs approx 1.5g

Pork Steaks 700g approx

Beef

Pastrami 1.5kg

Spiced, cured and smoked. Made with forequarter of 100% certified Irish beef.

Simply cook in the packaging provided

Wild Venison (Seasonal)

Smoked Wild, Wicklow Venison* (various sizes, vac packed)

Venison Fillet (varying weights)

Venison Goulash (diced, spiced & ready to cook) 3kg in Vac Pack

Venison Goulash (diced, spiced & ready to cook) RetailVac Pack 500g

We're a small family business that does everything by hand each week, this means we need to get your orders in of a Friday for delivery the following Wednesday or Thursday.

We've a minimum delivery amount of €75

What it means for **you** is that you have access to any number of tailored and bespoke recipes crafted by a 4th Generation Master Craft Pork Butcher.