



UNCLE ROY'S Comestible Concoctions

FACTORY (Deliveries) - 7 LADYKNOWE, MOFFAT, DUMFRIESSHIRE, DG10 9DY, SCOTLAND

OFFICE (All correspondence) - 6-7 BUCCLEUCH STREET, MOFFAT, DUMFRIESSHIRE, DG10 9HA, SCOTLAND

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JUST A FEW USES FOR MOFFAT MEADOWS



- Sprinkle over salads*
- Sprinkle over hot or cold vegetables*
- Sprinkle over hot or cold meats or fish*
- Season mashed potatoes or other vegetables*
- Sprinkle over pop-corn*
- Incorporate into diced salad or coleslaw*
- Add to bread and other savoury baking*
- Add into sauces*
- Season sausages*
- Rub into a joint before roasting*
- Marinade salmon to make Gravavlax*
- Roll chocolate truffles in it (yes really!)*
- Season pork stuffing meat*
- Add to meat juices when making gravy*
- Season pork-, lamb-, or beef-burgers*



- Make a salad dressing with olive oil, cider vinegar, Moffat Mustard and Moffat Meadows*
- Mix into sour cream and pour over Baked Potatoes*

MOFFAT MEADOWS ROASTED VEGETABLES

- 3 courgettes thickly sliced
- 1 red pepper de-seeded thickly sliced
- 1 yellow pepper de-seeded thickly sliced
- 2 red onions thickly sliced
- 1 aubergine chopped
- 2 tablespoon olive oil
- 2 tablespoons Moffat Meadows

Combine oil and Moffat Meadows.

Toss vegetables in Moffat Meadows and oil mix.

Place in a roasting tin and roast for 20-30 minutes at 200 C / 400 F / gas mark 6.



SALSA
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8 GOLD, 5 SILVER, 7 BRONZE