

ESTABLISHED 1977

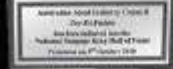
46 YEARS



FROM OUR FAMILY TO YOURS,
HAVE A MERRY CHRISTMAS!



CRIMEA SHOPPING CENTRE
CNR CRIMEA STREET & MORLEY DRIVE, MORLEY
TELEPHONE: 9276 6087
WEBSITE: CRIMEAQUALITYMEATS.COM.AU



Australian Meat Industry Council
National Sausage King
Hall Of Fame Winner (Inducted 2010)





JOE'S GOURMET HAM

Boned and Trimmed Tenderloins of Pork carefully selected and perfectly prepared to a fabulous pinky colour and with a flavour that reminds you of Christmas. Available in any size from 1 kilo. Ideal for lunch served with salad, cheese and crusty Italian bread.

\$20.99
KILO



GLAZING FOR LEG HAM ON THE BONE \$18.00 EXTRA

Have your ham scored and marinated with our own mixture of honey, mustard and orange juice, then decorated with pineapple and cherries. Make it a real Christmas treat.

ALL THAT'S LEFT IS THE FINAL COOKING AT HOME.

IN PREPARING OUR CHRISTMAS ROASTS WE SUPPORT & USE FRESH LOCAL PRODUCE

*COOKING FEES APPLY

- LINLEY VALLEY FREE RANGE PORK
- AMELIA PARK LAMB
- MT. BARKER FREE RANGE CHICKENS

Let us cook your roast to perfection. Let Joe and Anna know exactly how you would like your roast cooked and they will cook it for you, in their special oven-just the way you like it.

DELICIOUS HAMS GALORE!

JOE'S TRADITIONAL GERMAN RECIPE COOKED ON THE BONE LEG HAM

Lightly salted, mild smokey flavoured leg of free range pork, specially selected by Joe, then cooked to a traditional German recipe in a computerised smoke oven that reproduces the conditions of the traditional ham makers. Weighs approx 6-9 kilos. Buy a whole leg for the family. We also do half legs. 4-5 kilos.

GLAZING EXTRA \$18.00



\$29.99*
KILO

JOE'S PORCHETTA

TRADITIONAL ROLLED PORCHETTA (FREE RANGE PORK)

Italian style pork roast trimmed and seasoned with fresh Italian herbs and spices. Ready for roasting in the oven or weber. Cut to size.

***WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG**



\$20.99*
KILO

MEDITERRANEAN CHICKEN (MT. BARKER CHICKEN)

Whole boneless free range chicken filled with a combination of Swiss cheese, sundried tomatoes, sliced black olives, and a selection of fresh garden herbs, then seasoned with olive oil and cracked black pepper and salt. This chicken is rolled to form a beautiful roast of approx 2 kilos and can be served hot or cold.

***WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG**



\$29.99*
KILO

FRENCHED PORK RACK

A beautiful piece of pork eye loin, French trimmed with the skin removed. Then lightly seasoned with fresh herbs. Ready to roast. Average size 2 kilos.

ALL THAT'S LEFT IS THE FINAL COOKING AT HOME.



\$20.99*
KILO

ITALIAN CHICKEN AL FORNO (MT. BARKER CHICKEN)

Fresh free range chicken de-boned, lightly seasoned, marinated and garnished with our own selection of fresh garden herbs and spices. It is then rolled together to make a delicious rolled chicken roast. Excellent hot or cold. Weighs approx 2 kilos.

***WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG**



\$28.99*
KILO

BABY BEEF "AL FORNO"

Choice tender baby beef marinated with cholesterol free olive oil, crushed garlic, fresh ground black and white pepper corns and a selection of fresh garden herbs. Cut to size.

***WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG**



\$28.99*
KILO

BONED AND ROLLED AMELIA PARK LAMB AL FORNO

This is a boned and trimmed butterflied leg of lamb, marinated and seasoned with our own special mix of fresh garden herbs and spices. Weighs approx 1.5-2 kilos.

***WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG**



\$56.99*
KILO

HIS MASTER'S ROAST

A whole black Angus scotch fillet, marinated and seasoned just enough with garden fresh herbs to enhance the flavour of this already magnificent roast. Cut to size.

***WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG**

AMELIA PARK LAMB WITH APRICOT AND MIXED NUTS

This is a boned and trimmed leg of lamb, it has a fresh taste of apricots that is complemented by a delicate balance of mixed herbs, mixed nuts and spices that creates a superb flavour. Weighs approx 2-3 kilos.

\$28.99*
KILO

FESTIVE PORK LOIN (FREE RANGE PORK)

This is a loin of free range pork, which is made up of selected dried fruits, herbs, spices, some bread crumbs and a mixture of assorted nuts. Delicious served hot or cold.

\$29.99*
KILO

SICILIAN ROAST PORK

A beautiful loin of free-range pork, trimmed and seasoned with a unique blend of Parmesan cheese, fresh herbs and spices for a beautiful flavour that will bring you back to the south of Italy.

\$29.99*
KILO



\$38.99*
KILO

JOE'S SPECIAL GOURMET TURKEY BREAST

Boneless turkey breast, lightly seasoned, marinated and garnished with our own selection of fresh garden herbs and spices. Excellent hot and cold. Weighs approx 2-3 kilos.

*WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG

JOE'S OWN TURKEY BALLOTINE

A gastronomical delight. A boneless chicken, filled with lean veal mince, seasoned with garden fresh herbs and spices, becomes the stuffing for a turkey roast. An extra layer of stuffing made from blended herbs, spices, fruit and nuts adds extra flavour. Each Ballotine weighs between 4-5 kilos.

\$38.99*
KILO

MEDITERRANEAN TURKEY BREAST

Whole turkey breast fillet filled with a combination of Swiss cheese, sundried tomatoes, sliced black olives, and a selection of fresh garden herbs. Then seasoned with olive oil and cracked black pepper and sea salt. This breast is rolled to form a beautiful roast of approx 2-3 kilos, and can be served hot or cold.

\$38.99*
KILO

THIS CHRISTMAS WHY NOT TRY SOMETHING DIFFERENT!

PULLED MEATS

- PULLED PORK, EITHER SHOULDER PORK BONE IN - OR PORK SCOTCH FILLET
- SLOW COOKED BEEF BRISKET
- SLOW COOKED BEEF RIBS
- SLOW COOKED LAMB SHOULDER ON THE BONE
- PORK BELLY



\$29.99*
KILO

DUCK BALLOTINE

This is a whole duck de-boned. Wings and legs left on. Filled with our own savoury stuffing. Then we add a boneless skinless chicken breast lightly seasoned with our herb and spices. This is excellent hot or cooked the day before and served cold.

*WE CAN COOK IT FOR YOU - FEES APPLY EXTRA \$6.50/KG



JOE'S COOKING TIPS

CHICKEN ROLLED ROASTS

Pre-heat oven to 180°C. Elevate chicken on a rack in a baking dish, Place on top shelf of oven. Cook at 180°C for 1 hour per kilo (well done). For best carving results, cook the chicken the day before and then slice it cold. It can then be reheated. To reheat, cover with foil in moderate oven as required.

JOE'S CHOICE BEEF

Preheat the oven to 180°C and cook for 25 minutes per half kilo, plus an extra 20 minutes for well done. When roasting a stuffed joint, weigh it with the stuffing to calculate the cooking time. Always place the joint in the tray with the largest cut surface exposed and any fat on the top, so it automatically bastes when cooking.

If roasting with a lid, allow an extra 10 minutes per kilo of cooking time. Once cooked, allow the joint to stand for 30 minutes in a warm place as this makes carving easier.

JOE'S CHOICE LAMB

Bring joint to room temperature before cooking, remembering that boned, stuffed joint will take longer to cook than a joint of meat on the bone, as the bone conducts the heat. Cook at 200°C according to taste.

TRADITIONAL PORK ROAST

Preheat oven to 260°C. Brush rind with oil and sprinkle with salt. Rub well into scored rind. Place pork, rind side up on a rack in a roasting dish.

Roast for 20-30 minutes until rind starts to crisp. Lower heat to 170-180°C for remainder of cooking time. Allow 50-60 minutes per kilogram plus 30 minutes for initial high heat. To test if pork is cooked, pierce with a skewer or thin knife. Juices should run clear or slightly pink. Ideally, use a meat thermometer to check the temperature. The roast is cooked when the internal temperature reaches 74-76°C

Allow roast to rest for 15-20 minutes in a warm place to ensure easier carving. Do not baste or cover, as the crackling will lose crispiness.



\$15.00
EACH

ANNA'S HOME MADE BOLOGNESE SAUCE

Pure beef mince and a rich red tomato puree is used as a base for this traditional pasta sauce. The rest is a secret. It comes packed in a microwave proof container. As the pasta is cooking just heat in the microwave, serves 4.

ANNA'S HOME MADE LASAGNA

This is made to an authentic Italian recipe handed down from one generation to the next. The sauce is made up of pure lean beef mince, ripe red tomato puree and a secret mixture of herbs and seasonings. The lasagna is sold in 1.2 kilo trays conveniently packed ready for the oven.

\$25.00
EACH

JOE'S GOURMET PIES

Our own home made beef, chicken and lamb pies. All made to our delicious recipe. The lamb pie won A.M.I.C. WA Gold Medal for Best Gourmet Lamb Pie, 2016.

\$25.00
EACH



AWARD WINNING SAUSAGES

BBQ BEEF SAUSAGES

These are multi award winning beef sausages made using only natural skins and all local ingredients.



CHICKEN SAUSAGES

We have a wide variety of chicken sausages. All are made with free-range local chicken and use only natural skins. Our range includes honey macadamia nuts, satay chicken, chicken with sweet corn and cheese, and lemon chicken.



LAMB SAUSAGES

These are made using fresh local lamb & natural skins. They include lamb feta and chives, Curry, Vegemite and cheese, Moroccan, and BBQ.



PORK SAUSAGES

Our pork sausages are made from fresh and free-range pork sourced from a local farm, as well as Linley Valley free range pork. We use only natural skins (as in all our sausages) Our range is made up of several different varieties of pork sausages, including Italian, Thai, bratwurst, pork & fig, pork & apple, and many more.



NATIONAL HALL OF FAME INDUCTED 2010 AUSTRALIAN MEAT INDUSTRY COUNCIL

AWARDS

NATIONAL GOLD AWARDS

TRADITIONAL AUSTRALIAN PORK	2015 / 19
TRADITIONAL AUSTRALIAN BBQ / BEEF	2000 / 09
POULTRY DIVISION CHICKEN	2008
AUSTRALIAN LAMB / OPEN CLASS	2017 / 19 / 23
BEST BUTCHERS BURGER	2017

NATIONAL SILVER AWARDS

AUSTRALIAN LAMB / OPEN CLASS	2011 / 12
GOURMET / OPEN CLASS	2011
TRADITIONAL AUSTRALIAN PORK	2023

NATIONAL BRONZE AWARDS

TRADITIONAL AUSTRALIAN BBQ / BEEF	2002 / 10
POULTRY DIVISION / CHICKEN	2009

WA GOLD AWARDS

CONTINENTAL	2017 / 18
TRADITIONAL AUSTRALIAN PORK	2014 / 16 / 17 / 18 / 21 / 22
TRADITIONAL AUSTRALIAN BBQ / BEEF	1999 / 2000 / 01 / 08 / 09
POULTRY DIVISION / CHICKEN	2007 / 08
AUSTRALIAN LAMB / OPEN CLASS	2010 / 11 / 13 / 16 / 18 / 21 / 22
GOURMET / OPEN CLASS	2010

WA SILVER AWARDS

TRADITIONAL AUSTRALIAN BBQ / BEEF	2016 / 17
CONTINENTAL	2015
TRADITIONAL AUSTRALIAN PORK	2011 / 13
GOURMET / OPEN CLASS	2012
POULTRY DIVISION / CHICKEN	2010 / 21
AUSTRALIAN LAMB / OPEN CLASS	2019

WA BRONZE AWARDS

TRADITIONAL AUSTRALIAN BBQ / BEEF	2013 / 14
POULTRY DIVISION / CHICKEN	2009 / 10 / 22 / 23
GOURMET / OPEN CLASS	2011 / 16
LEG HAM ON THE BONE	2021
LEG HAM BONELESS	2021
BACON	2022

WA BURGER COMPETITION

GOLD WINNER	2001 / 12 / 16
SILVER WINNER	2010
BRONZE WINNER	2011

WA BUTCHERS GOURMET / OPEN CLASS BURGER

SILVER WINNER	2017
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WA GOURMET PIE LAMB / BEEF

GOLD WINNER	2016
BRONZE WINNER	2021



Joe's Favourite
RECIPES

CHICKEN/TURKEY RUB

INGREDIENTS

- 1 Whole Chicken/Turkey
- 4 tbsp Salt
- 2 tsp Paprika
- 1 tsp Cayenne Pepper
- 1 tsp Onion Powder
- 1 tsp Thyme
- 1 tsp White Pepper
- 0.5 tsp Garlic Powder
- 0.5 tsp Black Pepper

METHOD

- Combine ingredients to form a rub.
- Pat the chicken/turkey dry using paper towels (make sure to absorb any liquids behind the wing or legs and also blot inside the cavity to get the chicken/turkey as dry as possible.)
- Sprinkle the chicken/turkey with the rub.
- Create a base of hard vegetables in the bottom of the slow cooker (e.g. carrots, potatoes etc.) or roll aluminium foil into a ball approximately 3 inches wide to rest the chicken/turkey onto. This will prevent the chicken/turkey from sitting in its own juices and breaking up during cooking.
- Add the lid and cook on: - Low for 4-5 hours or High for 2.5-3.5 hours Note – the exact time will depend on the size of the chicken/turkey
- The chicken/turkey is done once the juices run clear from the thickest part of the thighs, or between the wing and the breast.
- For extra crispy skin, transfer the chicken to a flat roasting tray and place in the oven and grill for 3-5 minutes (just until the skin reaches your desired level of crispiness).
- Once this is finished, transfer to a cutting board and rest for 15 minutes.



Joe's Favourite
RECIPES

SLOW COOKED BEEF RIBS BEEF BRISKET

INGREDIENTS

- 1kg Flat Piece Beef Brisket
or Beef Ribs
- 2 Sprigs Fresh Rosemary
- 0.25 cup Dijon Mustard
- 0.5 cup BBQ Sauce
- 2 tbsp Honey
- 1 tbsp Worcestershire Sauce
- 1.5 cups Beef Stock
- Olive Oil Cooking Spray

METHOD

- Spray beef with oil.
- Cook beef on medium heat for 5 minutes each side.
- Transfer to slow cooker (5.5 litre capacity).
- Combine rosemary and remaining ingredients in a jug and pour over the beef (it should cover the meat).
- Cook on low for 6-7 hours or high on 4-5 hours until beef is very tender.
- Remove from slow cooker, transfer to a board and roughly shred with two forks. Top beef with sauce and serve with mashed sweet potatoes and peas. For the beef ribs, you will need approximately 2 ribs per serve.



Joe's Favourite
RECIPES

PULLED PORK



Joe's Favourite
RECIPES

LAMB SHOULDER

INGREDIENTS

PULLED PORK RUB

- 1.5 tbsp Black Pepper
- 1.5 tbsp Dark Brown Sugar
- 1.5 tbsp Paprika
- 1 tbsp Salt
- 0.5 tsp Cayenne Pepper

BASTING SAUCE

- 0.5 cup Cider Vinegar
- 0.25 cup Water
- 1 tbsp Worcestershire Sauce
- 0.5 tbsp Pepper
- 0.5 tbsp Salt
- 1 t tbsp Oil
- A dash of Liquid Smoke (optional)

BASTING SAUCE

- 1.5 cup White Vinegar
- 0.5 cup Tomato Sauce
- 0.5 cup BBQ Sauce
- 0.5 cup Water
- 1 tbsp Dark Sugar
- 0.5 tsp Pepper
- 1 tsp Cayenne Pepper
- 1 tbsp Salt

METHOD

- Combine rub mixture (make sure you do this the day before so flavours can penetrate overnight in the fridge).
- Spread over pork, wrap in plastic and refrigerate overnight.
- Combine basting ingredients and set aside.
- Cook pork on rack for 6 hours at 150°C.
- Turn and baste pork every 45 minutes.
- Put sauce in saucepan and simmer for 15 minutes.
- When pork has cooled a bit, shred with fork and pour over the thin BBQ sauce.

INGREDIENTS

- 1.5 - 2kg Lamb Shoulder (Bone In)
- 2 tbsp Fresh Thyme Leaves
- 1 sprig Rosemary
- 1 Lemon (zested and juiced)
- 4 Cloves Garlic
- 1 tbsp Paprika
- 1 tbsp Cumin Seeds
- 1 tsp Caraway Seeds
- 3 tbsp Olive Oil
- 1 tsp Salt
- 1 tsp Black Pepper
- 0.5 cup Water
- 2 Onions (diced)

METHOD

- Combine all ingredients (except the meat, water and onion) in a bowl and mix together. A mortar and pestle would be handy to break up the seeds. If you don't have one, don't worry.
- Slit the lamb in multiple places and rub in the paste. Make sure you get in all the slits, then cover and leave overnight.
- Next morning, place the lamb in a slow cooker (fat side up). Scatter the onion on top and pour in the water.
- Add the lid and cook on:
 - Low for 10 hours,
 - Medium for 6-8 hours or
 - High for 4-6 hours
- When the lamb is done, remove from the cooker (gently, as the bones will pull away from the meat).
- Rest for 10 minutes, then gently shred the lamb with two forks.
- Skim the thin film of fat from the cooking juice with a spoon. When you are ready to serve, drizzle the meat with the aromatic cooking juice.



Joe's Favourite
RECIPES

JOE'S FAVOURITE SLOW ROASTED LAMB LEGS

HELPFUL HINT

INGREDIENTS

- 2kg Lamb Legs or Chunky Lamb Shoulder
- 1kg Potatoes
- 3 Garlic Cloves (finely chopped)
- 1 Red Chilli (finely chopped and seeded)
- 2 tsp Dried Oregano
- 1 tsp Salt
- 1 Juice of lemon
- 2 cups Chicken Stock
- Oil (same amount as Lemon juice)

METHOD

- Combine the chillies, oregano, salt, lemon juice and olive oil together to form a wet rub.
- Rub the mixture on the lamb, then cover and refrigerate for 6 hours.
- Cut potatoes into chunks and scatter over a heavy baking dish.
- Place the lamb on top and tip in the juice, then add 2 cups of chicken stock.
- Place into a preheated oven at 160°C for 3 hours.
- Remove the meat from the oven. The meat should be tender and falling off the bone.
- Rest for ten minutes.
- While the meat is resting, you can make a sauce with the juices and grill the potatoes (if you want them crispy).

All our cooked roasts are delicious eaten hot or cold. As a recommendation we do suggest meats such as lamb and beef be served hot as they may be carved easily. Other meats such as our rolled pork or rolled chicken would slice better if cooked the day before. These would then be served cold or reheated already sliced.



READY OR NOT?

To check if cooked prick the flesh deeply with a skewer or thin knife.

RED JUICE - STILL TOO RAW

ALMOST CLEAR - MEDIUM

PINK JUICE - RARE

ALMOST NO JUICE - WELL DONE