

Smoke and Fire Long Lunch at Meroo Springs

2nd April 2023



It was a long time coming but really worth the wait. First planned two years ago, the Smoke and Fire Lunch at Meroo Springs took place on Sunday 2nd April 2023. Nearly 50 members and guests enjoyed an excellent meal prepared by Marilyn and Chef Brent with Ellis doing a great job on the smoker. The menu was delicious it comprised local smoked mullet with endive and fennel salad to start, followed by camp oven cooked lamb with Chimchurri and barbequed chicken with salsa, all accompanied with roast potatoes and rosemary, sweet potatoes, and a green salad. Desert was a lovely Tamarillo tart and whipped cream. All was quite outstanding and beautifully prepared and served.

During the first course Ellis gave a talk and demonstration on how to smoke meat and fish and at the end of which we were able to taste a variety of fish that he had prepared. All beautifully cooked and it got those of us who were not so au fait with such cooking to think that we might give it a go.

Everyone there clearly enjoyed themselves as most were reluctant to leave, always a good indicator of success. Thanks go to all who helped get it all together, to put everything away afterwards, and to Gary and Diana for allowing us to have such an enjoyable event at their beautiful place below the Escarpment.

The next Slow Food events are the Wine Tasting in Berry on 26th May 2023 and the next of our `conversations` on `Recycling Waste` on 15th June 2023. This will include a tour of the Nowra Recycling Facility courtesy of Shoalhaven City Council.

