



Team Building - Client Entertaining - Christmas Parties - Conferences

Cheeky Caption Competition and **WIN** your own 'Cheeky Christmas Hamper!!'



Can you come up with the Cheekiest caption, speech bubble or even just a thinking bubble for the pic above??

Write in and tell us your CHEEKIEST comment for this photo, taken at one of our dress up/cook up conferences held on the Sunshine Coast for one of our clients. If we think yours is the best, you'll be the lucky winner of a:

CHEEKY CHRISTMAS HAMPER!

Valued at over \$1,000 full of everything to ensure you enjoy a Cheeky Christmas on us!!!

Send your **CAPTION, SPEECH** or **THINKING BUBBLE** to the email address below before Thursday lunchtime:

info@cheekyfoodgroup.com

We'll contact the winner this FRIDAY 19th Dec and your hamper will be couriered to you by COB Friday just in time for your festive holiday season!!

Cheeky Christmas Hamper includes:

- * A Cheeky Weekend Cooking Class voucher for 1 person
- * A 'I'm a Cheeky Chef' Hat and Cheeky Apron
- * A Chefs Toolbox BBQ Saviour
- * A Pukara Estate Oil & Vinegar Duo Gift pack
- * A \$500 Corporate Team Cooking voucher AND
- * A bottle of Bubbles

HURRY!! be in it to WIN it and send your caption, speech or thinking bubble to

info@cheekyfoodgroup.com

Cheeky's famous Christmas Ham!!!

An essential for Christmas Day - Seriously yummy, seriously easy and you will definitely impress!!

**Ingredients:**

1.5 cups Macadamia nuts crushed
2/3 cup Brown sugar
350gm Lemon lime and ginger marmalade
2 tbs Dijon mustard
1 cup Port
4-7kg Ham

Method:

1. Heat oven to 180 degrees celsius.
2. Boil and reduce port to approximately a third of its volume. Leave to cool.
3. Carefully remove the skin from the Ham.
4. Create a criss cross pattern on the Ham fat.
5. Mix all ingredients together including reduced port.
6. Taste and adjust seasoning.
7. Smother all the mixture over the ham.
8. Place the ham in the oven. Re-apply the glaze every 10-15 minutes for approximately 45 minutes to 1 ½ hours (depending on size) or until warmed through and the glaze is golden. Be careful not to burn the glaze.
9. Remove from the oven.
10. Allow to rest for 10-15 minutes.
11. Slice and serve with your favourite Chutney.

Q: Need a last minute Christmas Gift?

A: A Weekend Cheeky Cooking Class voucher for individuals, try our Spanish, Italian or Canapes.

Call before Thursday 18 Dec midday on **1300 785 365** and you'll receive a LAST MINUTE Cheeky discount of **2 classes for the price of 1!!! SAVE \$130!**

T & C's: Your Cooking Class voucher must be purchased before Thursday midday to be mailed to you by Friday 19 Dec. You can organise a courier to deliver to your work if you wish, by Friday 19 Dec 12noon.

We wish you a very 'CHEEKY Christmas' and a Happy New Year!!

Thank you to all our friends, especially our new Cheeky Chefs for making our year both FUN and successful. Without you, our days and nights wouldn't be half as enjoyable!

Have a fantastic break and we'll see you next year for more fun team cooking!

From all The Cheeky Team (plus our other FAB Chefs).



Cheeky Food Group - Team Cooking

AUST - 1300 785 365 NZ - 0800 366 338

www.cheekyfoodgroup.com

info@cheekyfoodgroup.com

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For more info or to subscribe to our newsletter, pls call or email. Cheers!

**** Cheeky Conditions for our Special Offers: Please mention this E-Newsletter. All Ts&Cs will apply per individual offers in conjunction with our standard Ts&Cs. Thanks!**

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