

A TASTE OF HOME FROM BIG RED KITCHEN

Big Red Kitchen owner-operator Nicola Smyth combined two of her favourite things – her mother's recipe for brown soda bread and vintage-style packaging – to create a bread mix for her multiple award-winning, homemade food range. This brown paper package tied up with string makes a perfect gift for people living away from home, who miss the comforting aroma and taste of real, homemade soda bread.

Just stir one egg and 300ml of milk into the mix, put in a loaf tin and bake for 50 minutes. Or you could bring mealtimes at home up to restaurant standard by also adding in bacon lardons, grated cheese and dried chives to the mix, or stirring in some honey or treacle. Simply sprinkle pumpkin seeds or nuts on top before baking for added crunch and loveliness.

You can find a full list of stockists and buy Big Red Kitchen's Brown Soda Bread Mix online at bigredkitchen.ie.

