

Pork Wellington

Serves : 6



2 Pork Fillets, cut almost through lengthways (lay flat)
1 lb (450g) puff pastry sheet
1 clove garlic, crushed
1 onion diced
4 oz (125g) mushrooms, sliced
1 oz (12g) butter
4 oz (125g) pork liver pate
1 beaten egg
Salt and Pepper

Preheat oven to 225°C, 450°F, Gas Mark 8.
Sweat onion, mushrooms and garlic in butter until soft.
Lay 1 fillet in the middle of pastry and put mushroom mixture on top. Season to taste. Cover with other fillet and spread pate on top.
Wrap the pastry round the meat and seal with egg. Glaze all over with egg.
Cook in oven for 20 minutes then turn down to 190°C, 425°F, Gas Mark 5 and cook for a further 30 minutes.

Cheese Crusted Pork Chops with Cider

Serves : 4



4 Boneless Pork Chops
4 oz (100g) button mushrooms, sliced
English or Dijon mustard
4 oz (100g) fresh breadcrumbs
3 oz (75g) Cheddar cheese, grated
Cider-enough to cover mushrooms
Preheat oven to 200°C, 400°F, Gas Mark 6.
Spread mustard on the chops. Mix breadcrumbs and cheese together and pat onto the chops.
Place mushrooms in flat ovenproof dish and sit pork chops in top (in one layer). Add enough cider to cover the mushrooms ONLY.
Cook in oven for 45 minutes. Serve with fresh vegetables.



Bacon, Mushroom and Rocket Risotto

Serves : 2

6-8 rashers unsmoked back bacon, chopped
1tsp (5ml) olive oil
1 onion, chopped
5 oz (150g) risotto rice (Arborio)
2 oz (50g) mixed mushrooms, sliced
1pt (600ml) pork stock
4 oz ((100g) asparagus, sliced thickly
Handful rocket leaves
Grated parmesan (optional)

Heat the oil in a saucepan, add onion and bacon and cook for 1-2 minutes. Add the rice and cook for 2-3 minutes. Add mushrooms and pork stock gradually and bring to the boil.
Season and simmer gently for 30 minutes or until the rice is cooked and liquid is absorbed.
Add the asparagus and top with rocket leaves and grated parmesan.

Creamy Bacon and Mushroom Croustades

Serves : 4

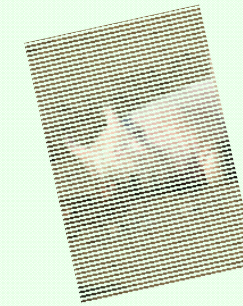


10 oz (300g) bacon, chopped
8 slices white bread, crusts removed
3½ oz (87.5g) butter, melted
7 oz (200g) oyster mushrooms, sliced
1 clove garlic, crushed
2 spring onions, chopped
¼pt (5fl oz) double cream

Preheat oven to 220°C, 425°F, Gas Mark 7.
Roll bread out thinly, brush the inside of a Yorkshire Pudding mould with butter. Put a slice of bread in and brush with more butter, set a second on top and brush again. Repeat to make 4 moulds. Cook in oven for 10-12 minutes until golden.
Cook bacon in non-stick pan until crispy. Add mushrooms, garlic and spring onions. Stirfry for 2 minutes. Add cream and simmer until thick.
Spoon mixture into the moulds and serve.



Mouthwatering Recipes to complement Yorkshire's Finest Pork, Sausages and Bacon



Turn the pages and you'll find just a few of my favourite, tried and tested recipes. At the end of a long day the last thing I want is to slave over a stove so they're all nice and quick one pot recipes. Enjoy!

Slow Roast Shoulder
Quickie Pork Mince Stirfry
Fruity Pork Curry
Crispy Pork with Pancakes
Pork Wellington
Cheese Crusted Pork Chops
Sausage Recipes
Bacon Recipes



You will need :

1 x large glass of wine
(it's a thirsty job)

1 x husband/partner
(for washing up)

Stretchy trousers
(So delicious you won't be able to resist having seconds!)



deliciouslyyorkshire



Slow Roast Shoulder “The Hog Roast Joint”

Whole or half shoulder pork, boned and rolled, scored
Salt
Garlic (optional)

Preheat oven to 240°C, 465°F, *Gas Mark 9.*

Make sure skin of pork is very dry. Sprinkle salt all over.

Don't be tempted to put oil anywhere near the skin, it is not needed.

If using garlic, make small incisions into the meat and push garlic inside.

Roast pork in the oven, skin side up for 30 minutes. During this time DO NOT open the oven door.

Turn oven down to 120°C, 250°F, Gas Mark 1.

Leave for 5 hours+

It doesn't matter if you leave this in longer as the longer it is in the more tender it will be so you can go out and enjoy your day whilst your dinner cooks without worrying about timing.

To serve pull apart with tongs and either serve in bread rolls, hog roast style or with your choice of vegetables. Use the meat juices to make an amazing gravy.



Quickie Pork Mince Stir Fry

Serves 3-4

1lb (450g) lean Pork Mince
2 cloves garlic, crushed
2tbsp (30ml) soy sauce
2tbsp (30ml) tomato ketchup
1 carrot, cut into matchsticks
1 courgette, cut into matchsticks
3-4 spring onions
Salt and pepper

Dry fry the mince and garlic in a non-stick pan until browned.

Add soy sauce and ketchup followed by vegetables.

Cook until vegetables are of desired crunchiness.

Add seasoning and serve with rice or noodles.



Fruity Pork Curry

Serves : 6-8

2lb (900g) cubed leg pork
1 tbsp (15ml) oil
2 medium onions, diced
2 tbsp (30ml) mild curry paste
2 dessert apples, diced
4 tbsp (60ml) mango chutney
2 tbsp (30ml) sultanas
1 tbsp (15ml) plain flour
1 pt (600ml) chicken stock
Handful green seedless grapes (optional)
Sour cream (optional)

Fry onions in the oil until soft. Add the pork and seal.

Add curry paste and coat. Stir in apples, mango chutney and sultanas.

Sprinkle flour over the mixture and stir to combine. Cover with chicken stock and stir ingredients well.

Bring to the boil then simmer for at least an hour.

At this point the curry is ready, however the grapes and sour cream can be added to make a creamy curry.

Serve with rice.



Crispy Pork with Pancakes

Serves : 4-5 as a starter

1¾lb (800g) Pork Belly slices, cut into very thin strips
1tsp (5ml) Chinese five spice powder
5” (12.5cm) cucumber, cut into matchsticks
5 spring onions, shredded
Hoisin dipping Sauce (or Plum Sauce)
10 Chinese style pancakes

Place belly in a bowl and sprinkle over five spice powder.

Heat a wok and stir fry the pork until crisp.

To serve spread Hoisin sauce over a pancake, add a few strips of pork, spring onions and cucumber. Roll up and enjoy!



Sausages, Sausages,
Sausages!

Sausages with Honey and Tarragon

Dry fry sausages in a non-stick pan until cooked.

Drizzle with sufficient honey to coat, stir.

Sprinkle over dried tarragon, stir.

Serve immediately.

Oriental Hoisin Sausages

Dry fry sausages in a non-stick pan until cooked.

Mix together 2tbsp (30ml) Hoisin sauce and 1tbsp (15ml) honey in a bowl. Pour over the sausages and cook until brown and sticky.

Yorkshire Sausage Plait

12oz (350g) pork sausage meat
1 small cooking apple, peeled and diced
1 clove garlic, crushed
2oz (50g) cheddar cheese, grated
A onion, diced
Ready made puff pastry sheet
1 egg + extra to glaze

Mix all ingredients together apart from the pastry.

Place the filling along the centre of the pastry.

Make diagonal cuts in the pastry from the meat to the outside and fold these strips over the meat to form a plait.

Glaze with the extra egg and place on greased baking tray. Cook in preheated oven 220°C, 425°F, Gas Mark 7 for 20 minutes, reduce heat to 180°C, 350°F, Gas Mark 4 and cook for a further 20 minutes until pastry is golden and sausage meat is well cooked.

“I hope you enjoy these wonderful recipes, once you run out head straight to my website to try out some more. www.annashappytrotters.com Let me know what you think!”

