

INGREDIENTS:

PORK AND APPLE SKEWERS WITH SAGE

- 500g Plantagenet Diced Pork
- 1 Granny Smith apple, grated
- 1 tbsp apple cider or white vinegar
- 1 tsp fresh sage, chopped
- 1 tsp dried dill
- 2 tbsp apple brandy or regular brandy or whiskey
- ¼ tsp ground cinnamon
- 3 tbsp soy sauce
- 1 tbsp olive oil
- 1 Bravo or red skinned apple, thinly sliced
- Fresh sage leaves, to garnish
- Salt flakes



- Place the diced pork in a bowl and add the grated apple, vinegar, chopped fresh sage, dried dill, apple brandy, ground cinnamon, soy sauce and olive oil. Combine well. Cover and leave to marinate for a minimum of 1 hour. It is optimal to leave it marinate overnight if you have time.
- Preheat a flat grill plate or large heavy-based frying pan.
- Grill or fry the pork skewers 3 – 4 minutes per side until deeply caramelised and tender.
- Serve on a bed of thinly sliced fresh apple, garnished with fresh sage leaves and salt flakes.



PLANTAGENET
FREE RANGE PORK