

HOW TO COOK PICKLED PORK

INGREDIENTS:

- 1.25 – 1.5kg pickled pork (raw)
- 2 apples, unpeeled and sliced
- 1 onion, peeled and sliced
- ½ t ground cinnamon
- 4T honey
- 1½ t cups water

METHOD:

We recommend using a crock pot to slowly cook your pickled pork.

1. Place apple and onion slices on the bottom of the crock pot, layering across the base of the dish.
2. Take the pickled pork out of the pack and rub the honey over the surface of the meat.
3. Place the meat on top of the apple/onion base.
4. Add water, cover with a lid and leave on low for 4-5 hours.
5. Turn the crock pot off, and leave the meat to cool in the juices for approximately 2 hours before draining and refrigerating.
6. Serve cold, sliced thinly

NB/ Pickled pork is delicious in sandwiches, rolls and frittata



TRADITIONAL
FAMILY
FAVOURITES
PICKLED
PORK
ORIGINAL RECIPE
TASTE THE DIFFERENCE



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