

STAR OF THE NORTH

GOURMET BUTCHER

Personalised Service, Quality Products, from Our Family to Yours.

COOKING THE PERFECT PICKLED PORK

1 ½ -2kg Pickled Pork
1 large onion
2 carrots
3 sticks celery
1 tbsp. vinegar
1 tbsp. brown sugar
Peppercorns
Bay leaves

1. Place the pickled pork in a very large pot and cover well with water.
2. Add all the ingredients at the same time, bring to the boil then simmer for 1 hour per kilo. (Note: Let cool in the pot and this will keep meat moist and tender. When cooled then remove and wrap or store in container in fridge)
3. Serve warm with your favourite sauce.

SPICED CRANBERRY COMPOTE

275g jar of whole cranberry sauce, 1 tbsp. orange rind, 80ml orange juice, 1 tsp. grated ginger, 2 tbsps. soft dark brown sugar, 3 tbsps. balsamic vinegar.

Place the cranberry sauce, orange rind and juice, ginger and sugar in a small pan. Cover, simmer gently for 15 mins. Add balsamic vinegar and cook until mixture is thick.

MUSTARD SAUCE

1 tbsp. melted butter, 2 tbsps. plain flour, 2 beef stock cubes, 1 cup water, 3 tbsps. Dijon mustard, 1 tbsp. Worcestershire sauce.

Melt the butter, then add flour in saucepan off the heat and stir. Dissolve stock cubes in water and add to saucepan. Bring to boil, turn down to low and cook until thickened. Add the mustard and Worcestershire sauce, stirring until smooth and thick.

CURRAMBINE

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