



Asian Style Glazed Pork

Serves 8

½ cup Chinese cooking wine or med. dry sherry
½ cup dark soy sauce
2/3 cup brown sugar
4 cloves garlic crushed
5 cm piece of fresh ginger
1 tsp sesame oil
2 star anise
2 x 1 kg pork scotch or 2 kg pork belly
1 ½ cups water

Combine cooking wine, soy sauce, sugar, garlic and star anise. Reserve half for serving. Place pork in a large dish pour remaining mixture over meat, turn to coat pork. Cover and refrigerate for 3 hours or overnight, turning the pork occasionally. Preheat oven to 150°C. Place pork on a wire rack over a baking dish, reserving the marinade. Pour the water into base of baking dish. Roast pork uncovered for about 2 hours or until tender, brushing occasionally with reserved marinade. Cover pork loosely with foil if browning too quickly. When cooked remove pork from dish, cover with foil and stand 15 minutes before slicing. Heat the unused marinade on stove top, bring to boil and simmer for 1 minute. Serve pork sliced with sauce drizzled over. Any unused marinade can be refrigerated and used again.

Pork Steaks/Chops with Apple, Ginger & Sage

6 – 8 Pork steaks or chops

2 onions finely diced

375 ml Dry Ginger Ale

4 tbs med dry sherry

2 large Granny Smith Apples, peeled, cored and sliced

1 tbs chopped fresh sage

1 tbs honey

2 tbs sultanas

Brown steaks or chops on both sides in a pan, remove to casserole. Fry onions in pan until soft, add sliced apples and gently colour, stir in liquids, honey and sultanas and chopped sage. Reduce slightly and pour over pork and bake in moderate oven for 45 minutes or until pork is cooked. Thicken if necessary. Serve with fresh vegetables. Apple cider/apple juice/other fruit juices can be substituted for dry ginger ale and if doing so add some grated fresh ginger when cooking the apples.