



GLAZED KASSLER RIB

1	Whole Kasslers (allow one rib per person)
½ cup	Apricot or Red Currant Jam
¼ cup	Orange Juice
1 tbs	Red wine Vinegar
1 tsp	Mustard powder

Score top of Kassler in criss-cross pattern and stud with whole cloves. Mix all other ingredients together. Line a baking dish with foil and preheat oven to 180°C. Place Kassler in dish and spoon over a little Golden Syrup then pour over prepared baste. Place in oven and cook for 45 minutes or until golden brown, basting frequently. Serve with Sauerkraut or braised cabbage and mashed potatoes.