



## **Kassler Glazed with Grape Jelly**

Glazing a whole Kassler is delicious and you will probably have ingredients in your pantry to do this simply. *Pick a base of something sweet, add some spices of your choice and some vinegar. Score the upper edge of the Kassler in a diamond pattern, stud with whole cloves and smear with the sweet mix.*

*Place in an oven tray on a rack and pour 1cm water or wine into the tray. Cook at 200°C for 10 mins or until it starts to brown. Reduce the heat to 170°C and leave to heat through for a further 20-30 mins, depending on the size of the meat. Reduce heat further if it gets too dark, cover with foil and cook an additional 10-15 mins.*

*Score Kassler as above and preheat oven to 200°C. Mix together 4 tbs grape jelly, 1 clove crushed garlic, 4 pulverised juniper berries, ½ tsp ground mustard and 1 tbs lemon juice or red wine vinegar. Smear on Kassler and cook as per above.*