

Deboned Pork Neck served with delicious Honey Butter Apples

Easy easy... our Sunday evening "show stopper" at Rietfontein, served with a cheesy risotto...
The ingredients list are all rough estimates as I am writing them down from memory alone...



You will need:

2 x large deboned pork necks (ask your butcher)
1 litre of Appletiser (sparing apple juice)
1 x bottle savanna (apple sider)
A couple of bay leaves
Fresh Thyme
salt and pepper

A bucket full of peeled, cored, and quartered apples
Butter for frying
A couple of squirts of honey

METHOD:

Shannon very quickly popped the Pork Necks into the oven before we went for our sundowner drive..

Rub the pork necks with salt and pepper and place them next to each other in a deep roasting tin.

Top the roasting tin up with a combination of Appletiser and Savanna to cover the pork necks halfway, plus minus 3 cm deep... Add a couple of bay leaves and sprigs of thyme. Cover tightly with foil.

Roast at 160 - 170 degrees celcius for +/- 2 hours or more until tender. Turn the necks twice during the cooking time and top up with more liquid if it becomes too dry.. Remove the foil and cook for another +/- 40 minutes to reduce the liquid.

FOR THE HONEY BUTTER APPLES:

Peel and core and quarter the apples, keep them covered with water until ready for frying. Shallow fry the apples in singly layers in a non stick pan in +/- 2 tablespoons of butter. The pan needs to be med to hot, and the apples needs to be fried until golden brown and cooked but not overly soft. Once nearly done add one squirt of honey and stir / melt through... wipe the pan, add more butter and continue with the next batch.. The cooked apples can be set aside and reheated before serving.



RECIPES



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the wannabee weather girl...

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