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Food Stylist – Clare Greenstreet
Food Photographer – Steve Lee
Stylist – Jo Harris
Art Director – Jon Grover
Designed and produced by Wilde Design

Upside down bacon hotpot

Serves	3-4
Cooking time	About 1 hour 15 minutes
Temp	Gas 4 180°C 350°F
225g	(8oz)
2	Wiltshire cure unsmoked back bacon rashers, each trimmed and cut into 3 pieces
2	Knobs butter
2	Potatoes, peeled and thinly sliced
2	Onions, peeled and thinly sliced
2	Parsnips, peeled and thinly sliced lengthways
2	Large carrots, peeled and thinly sliced lengthways
1	Eating apple, sliced across through the core
	Seasoning
3	Sprigs fresh sage
300ml	(½pt)
	Pork stock

Pre-heat oven to Gas Mark 4, 180°C, 350°F.
Grease a large shallow ovenproof gratin type dish with a small knob of butter.
Place the sliced vegetables and apple into a large bowl and season, toss together to mix.
Place vegetables into the shallow dish and spread out. Add sage and push into the layers.
Pour over the hot stock, add the bacon pieces and dot with butter.
Cover with foil and cook in a pre-heated oven for about 50 minutes until vegetables are tender.
Remove foil and cook for a further 15 minutes to brown and crisp the top.
Serve with extra green seasonal steamed vegetables.
If you want to speed-up the cooking time parboil all the vegetables together in a large pan before placing in the dish.



Bacon, chilli and lemon kedgeree

Serves	2
Cooking time	About 30 minutes
100g	(4oz)
175g	(6oz)
15ml	(1tbsp)
4	
1	
15ml	(1tbsp)
1	
2	
30ml	(2tbsp)
	Oak smoked back bacon rashers, trimmed and cut into large pieces
	Long grain rice
	Olive oil
	Spring onions, sliced
	Red chilli, deseeded and finely chopped
	Mild curry powder
	Lemon
	Eggs, hard boiled, cut into quarters
	Fresh parsley, roughly chopped

Cook rice in a large pan of boiling water until tender.
Into a pan heat oil and lightly cook together the bacon, spring onions and chilli.
Add the curry powder, thoroughly mix together and cook for 1-2 minutes.
Add the juice of half the lemon and cut the remaining half into wedges to serve.
Add the hot cooked rice and eggs and toss all ingredients together.
Scatter with parsley and serve with lemon wedges.
Great for breakfast, brunch and lunch served with crusty bread, toasted bagels or muffins.



Bring HOME the BACON



Bring Home the Bacon encourages you to take another look at bacon - because not all bacon is the same. As probably the original and the best comfort food, bacon is a staple purchase for many households. It's something we buy almost without thinking - often simply to restock the fridge.

In Britain today there is a wide variety of unique and delicious bacon cures which we've put to good use here. In creating this collection of tempting dishes to inspire you to get cooking with bacon we've taken our lead from some favourite British classics (like Hotpot and Muffins) and given them a bacon twist. Hopefully you'll agree with us that bacon can be used for so much more than just a bacon sandwich - delicious though that may be.



Bacon chops with colcannon mash, and parsley and basil pesto

Serves		4	
Cooking time		About 30 minutes	
4		Quality bacon chops	
900g	(2lb)	Potatoes, peeled and cut into small chunks	
¼		Savoy cabbage, roughly chopped	
		Butter	
		Milk	
		Seasoning	
Pesto			
30ml	(2tbsp)	Olive oil	
25g	(1oz)	Pine nuts	
		Handful fresh parsley	
		Handful fresh basil	

Cook potatoes in a large pan of boiling water until almost tender. Add cabbage to the pan and cook for about 5 minutes until just tender. Drain and mash with butter, milk and seasoning.

Place bacon chops under a pre-heated grill and cook for about 5 minutes each side until fat is crispy and bacon cooked through.

Make Pesto: Place olive oil, pine nuts and herbs into a jug, whizz with a hand held blender or place in a food processor until smooth and spoonable.

Serve the bacon chops with a pile of mash and spoonful of pesto.

Serve with extra steamed seasonal vegetables if you wish.

Eggy bacon toasts

Serves		4	
Cooking time		About 10 minutes	
225g	(8oz)	Dry cured smoked streaky bacon rashers	
3		Eggs	
		Splash milk	
		Seasoning	
		Pinch cayenne pepper	
½		Baguette, thickly sliced into 8 pieces	
12g	(½oz)	Butter	

Place eggs, milk, seasoning and cayenne into a large shallow dish. Mix together with a fork.

Add slices of baguette and leave to absorb the egg mixture - turn over after a couple of minutes.

Place streaky rashers under a hot grill and cook for a few minutes each side until crispy and golden.

Heat butter in a large frying pan and add baguette slices. Cook for 2-3 minutes each side until golden brown.

Serve egg toasts piled high with streaky bacon rashers - great with your favourite ketchup or drizzled with honey or maple syrup!

A great recipe for using ‘day old’ baguettes when they have lost their crunch!



Bacon, onion and basil muffins

Makes		About 18 muffins	
Cooking time		20-25 minutes	
Temp		Gas 4 180°C 350°F	
225g	(8oz)	Dry cured unsmoked back bacon rashers, trimmed and cut into large pieces	
450g	(1lb)	Plain flour	
30ml	(2tbsp)	Baking powder	
		Pinch salt	
4		Eggs, medium	
450ml	(¾pt)	Semi skimmed milk	
25g	(1oz)	Butter	
1		Small onion, sliced thinly	
1		Small handful fresh basil, roughly chopped/torn	
18		Muffin paper cases or greaseproof squares (12 x 12cm)	

Pre-heat oven to Gas Mark 4, 180°C, 350°F.

Into a large bowl place flour, baking powder and salt.

Break eggs into a jug and lightly mix with a fork. Add the milk and mix together.

Place the butter into a hot frying pan and add the bacon pieces and onion slices.

Cook until onion is translucent and bacon cooked through.

Add the cooked bacon and onion to the flour and mix. Add the basil followed by the egg and milk mixture.

Fold the mixture together using a large spoon until all ingredients are thoroughly combined.

Place muffin cases or scrunch greaseproof squares into muffin tins. Fill each muffin case almost to the top with mixture (should make about 18 muffins).

Cook in a pre-heated oven for about 20-25 minutes until well risen and golden.

Serve hot as a lunch, breakfast or snack, or cold for packed lunches or a picnic.

