

## Pork Neck with Pink Lady® Apple Mustard Sauce



Pork neck is an economical cut and teamed with mustard sauce and sliced Pink Lady® apples it becomes a real treat. It needs to bake for at least 2 hours so that the meat becomes very tender. Here is Ina Paarman's recipe::

± 700 g pork neck, cut into 2 cm thick slices  
2 tablespoons (30 ml) Ina Paarman's White Sauce Powder or flour  
3 tablespoons (45 ml) canola oil  
3 teaspoons (15 ml) Ina Paarman's Meat Spice or Garlic Pepper Seasoning  
6 leeks, well washed and finely diced  
½ cup (125 ml) water  
1 teaspoon (5 ml) Ina Paarman's Chicken Stock Powder  
4 whole cloves  
1 x 200 ml Ina Paarman's Ready to Serve Mustard Sauce  
3 Pink Lady® apples, finely sliced into rounds with skin on  
½ cup (125 ml) brown or yellow sugar

Preheat the oven to 180°C.

Dip and turn the meat in the White Sauce Powder or flour and pan-fry briefly in the oil until very lightly browned on the outside but still raw inside. Season generously with the Meat Spice.

Remove the meat to a plate and keep on the side while sautéing the leeks in the same pan, you may have to add a little more oil. When the leeks are soft and aromatic spoon them into a medium large ovenproof dish.

Place the meat on the leeks, pour the water, mixed with Chicken Stock, in on the side and scatter the cloves over the meat. Cover with a sheet of wet greaseproof paper or foil.

Bake for 40 minutes. Remove the dish from the oven. Squeeze the Mustard Sauce evenly over the meat and then cover it with Pink Lady® apple rings. Arrange the Pink Lady® apple slices in rows or circles. Sprinkle the apple topping with the sugar. Can be prepared to this stage and refrigerated overnight.

Bake for a further 1½ hours until the apple is well browned and the meat tender. Leave to rest for 10 minutes before serving.

### Pre Preparation

You can happily pre-prepare the dish and put the Pink Lady® apple rings over the top, sprinkle the sugar over, cover and refrigerate.

Before serving it needs to bake for the final 1½ hours at 180°C.

If the apples get a little too brown cover them lightly with greaseproof (not wax) paper.

Serves 4

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Created by:



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