



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



roast loin steaks

with sage infused
caramelised apples

let's cook...

1. Preheat oven to 190°C, Fan 165°C or Gas 5. Wash the apples, core and cut in half widthways. Squeeze a little lemon juice over the apples to prevent them going brown. Spread a little butter over each apple and fill the centre of the apple with about 2 to 3 sage leaves and dust with 1 tablespoon of brown sugar. Place the apples onto a roasting tray.
2. Brush the loin steaks with a little oil and season with salt and pepper. Place steaks carefully into a hot frying pan and fry for 1 minute each side. Remove from pan and place onto roasting tray beside apples.
3. Cook the loin steaks and apples in the centre of oven for 20 to 25 minutes.

time to dish up...

Serve with buttered new potatoes and a selection of seasonal vegetables

serves 2

ingredients

- 2 Cookstown pork loin steaks
- 2 braeburn apples
- 1 small bunch of fresh sage
- Lemon juice
- Butter
- Brown sugar
- Vegetable oil
- Salt and pepper

serving suggestion

- New potatoes
- Seasonal vegetables

