

PRODUCT CODE	DESCRIPTION	CASE SIZE
CHUTNEYS & RELISHES		
68217 *	COUNTRY RANGE SWEET MANGO CHUTNEY	2x2.8kg
04190	SHARWOOD'S MANGO CHUTNEY	6x360gr
53004 *	SHARWOOD'S GREEN LABEL MANGO CHUTNEY	2x2.6kg
47005 *	GEETA'S MANGO CHUTNEY	2x2.5kg
73152	NAUGHTY SHEEP PLUM CHUTNEY	1x2.3kg
71152	NAUGHTY SHEEP SUFFOLK CHUTNEY	1x2.3kg
04133 *	SUN SWEET TOMATO CHUTNEY	4x1.25kg
94024 *	CARAMELISED RED ONION CHUTNEY	4x1.25kg
95141 *	BALSAMIC ONION CONFITURE	4x1.25kg
SC44	SCARLETT & MUSTARD RED ONION MARMALADE NEW	6x200gr
24214 *	OPIES BRAMLEY APPLE CHUTNEY WITH CIDER	4x1.25kg
01258 *	OPIES RED ONION CHUTNEY WITH BALSAMIC VINEGAR	4x1.15kg
01259 *	OPIES SPICY TOMATO CHUTNEY	4x1.25kg
04133 *	SUN SWEET TOMATO CHUTNEY	4x1.25kg
39017 *	SMOKED CHILLI JAM	4x1.25kg
54019 *	APPLE ALE & CHILLI CHUTNEY	4x1.25kg
54148 *	HOT CHILLI RELISH	4x1.25kg
83134 *	BLOODY MARY RELISH	4x1.25kg
86195 *	BROWN SUGAR ONIONS	4x1.25kg
28118 *	BRAISED RED CABBAGE	4x1 kg
01526 *	COUNTRY RANGE BURGER RELISH	2x2.2kg
35026 *	BICK'S CORN RELISH	4x2.45kg
35027 *	BICK'S HAMBURGER RELISH	4x2.45kg
46017 *	BICK'S MILD CHILLI RELISH	4x2.45kg

PRODUCT CODE	DESCRIPTION	CASE SIZE
PICKLES		
02014 *	COUNTRY RANGE MIXED PICKLES	2x2.25kg
63100 *	PICKLED EGGS	2x2.4kg
76211 *	COUNTRY RANGE SILVERSKIN ONIONS	2x1.48kg
34034 *	COUNTRY RANGE PICKLED ONIONS	2x2.25kg
01703	GARNERS PICKLED SHALLOTS NEW	6x300gr
76214 *	COUNTRY RANGE COCKTAIL GHERKINS	2x1.48kg
25118 *	COUNTRY RANGE LARGE GHERKINS	2x2.3kg
14003 *	KUHNE GHERKINS	4x2.65kg
58207	KUHNE GHERKIN SANDWICH SLICES	1x2.9kg
71106	GHERKINS 50/60	1x10ltr
27151 *	SLICED DILL GHERKINS	4x2.65ltr
02021 *	COUNTRY RANGE RED CABBAGE	2x2.25kg
30027 *	OPIES PICKLED WALNUTS	6x390gr
29038 *	CORNICHONS	4x2650ml
50149 *	SAUERKRAUT	6x810gr
CAPERS		
54102 *	CAPERS IN WATER	6x700gr
07179 *	OPIES SURFINE CAPERS	2x2.4kg

PORK STEAK WITH APPLES, DATES AND BLUE CHEESE

INGREDIENTS

4x Pork Steak
 10oz Country Range Solid Pack Apples
 5oz Country Range Chopped Dates
 2oz Demerara Sugar
 1 Bottle Cider
 1x Country Range Cinnamon Stick
 5oz Devon Blue Cheese
 2tbsp Cooking Brandy
 5tbsp Double Cream
 0.5tsp Country Range Vegetable Stock Paste

INSTRUCTIONS

1. Soak dates in a quarter of a bottle of Cider.
2. Pour rest of cider in to saucepan, add demerara sugar and add half a cinnamon stick.
3. Bring pan to the boil and let simmer for 5 minutes.
4. Add chopped apples to pan and simmer until dates and apples are soft and mixture thickens.
5. Pan fry the pork steaks in a hot pan (fat side down) until golden brown and then seal the sides of the steak.
6. Place steaks on a baking tray and put in a pre-heated oven (180 °c) for 15-20 minutes.
7. Add brandy, stock paste and double cream to frying pan and simmer until thickened.
8. Remove steaks and rest for 5 minutes.
9. Crumble blue cheese on top of steaks and melt under grill.
10. Spoon the apple compote on to a plate, place the steak on top and add the brandy sauce around steak.

COOKING TIME: 40 MINS
 PORTIONS: 4

