



SCORE WITH PORK RECIPES



GREEK STYLE PORK SKEWERS IN PITTA

Makes	10 servings
Preparation time	20 minutes
Cooking time	10 minutes
Hold time	Cook and assemble to order



INGREDIENTS

For the skewers

1.5kg (3lb 5oz) lean pork mince
300g (10oz) crumbled Feta cheese
150g (5oz) pitted black olives
1 large lemon
60ml (4tbsp) dried oregano

For the Pitta

10 large Pitta breads
10 fresh tomatoes, diced
2 large cucumbers, cut into dice
2 iceberg lettuce, shredded

METHOD

PRE-MATCH PREPARATION

- 1 Remove the zest from the lemon and place in a food processor bowl with the lemon juice.
- 2 Add the pitted olives, oregano and Feta cheese and blend together.
- 3 Mix the blended ingredients with the minced pork in a bowl and form around 10 skewers. (If using wooden skewers first soak in water).
- 4 Mix the diced tomatoes and cucumber together in bowl.

SERVICE

- 1 Grill the pork skewers turning frequently until cooked through. Note – These can be cooked in advance and kept warm in a foil covered tray either in a hot cupboard or under lights for around 30 minutes.
- 2 Warm the Pitta bread and slice open to form a pocket.
- 3 Load in some shredded iceberg lettuce and the tomato and cucumber mix.
- 4 Lay in the pork skewer. **PLEASE TAKE OUT THE SKEWER; BE IT METAL OR WOODEN.**
- 5 Serve immediately wrapped in a 'Score with Pork' serviette.



POTATO SKINS WITH CHILLI PORK AND CHEESE



Makes	10 servings
Preparation time	50 minutes
Cooking time	10 minutes
Hold time	Cook and assemble to order
Oven temperature	Gas Mark 4 • 180°C • 350°F



INGREDIENTS

20 baking potatoes
1kg (2lb 2oz) lean minced pork
2 large onions, finely chopped
120ml (8tbsp) tomato purée
20ml (4tsp) hot chilli powder
300gm (10oz) grated cheese

METHOD

PRE-MATCH PREPARATION

- 1 Preheat oven to Gas Mark 4, 180°C, 350°F.
- 2 Peel the potatoes with a paring knife. You should be able to get 8 decent size slices per potato. *(Remember, if you have made the 'Score with Pork' recipe Ham, Egg and 'Chips' in a Bun you should already have some potato skins. Don't forget to keep the peeled potatoes for use as roasts or cooking for mash.)*
- 3 Place onto a roasting tray and bake in the oven until cooked. These can be chilled and kept in an air tight container until required or best kept warm in a hot cupboard until ordered.
- 4 Meanwhile, make a basic chilli con carne mix with pork. Dry fry the meat and finely chopped onions until softened. Add the chilli power and tomato purée along with about 150ml (¼pt) water. Cook until thickened.

SERVICE

- 1 Put 16 pieces of the cooked potato skins onto a cardboard plate. Top with the chilli pork and sprinkle with grated cheese.
- 2 Warm through in the oven – no more than 6 minutes. Serve on the cardboard plate with a 'Score with Pork' serviette.



PORK, PLUM AND SAGE ROLLS



Makes	10 rolls
Preparation time	Up to 20 minutes
Cooking time	About 25-30 minutes
Holding time	Best eaten within 20 minutes of cooking from the oven
Oven temperature	Gas Mark 4 • 180°C • 350°F



INGREDIENTS

450g (1lb) lean pork mince
4 fresh plums, stones removed and chopped
30ml (2tbsp) plum jam
30ml (2tbsp) fresh sage, chopped
1kg (2lb 2oz) short crust pastry
Egg and milk to glaze

PRE-MATCH PREPARATION AND COOKING

- 1 Preheat oven to Gas Mark 4, 180°C, 350°F.
- 2 Place pork, plums, jam, seasoning and sage in a large bowl and mix together well.
- 3 Roll the pastry into a long rectangle and add the filling along the length of the pastry one third of the way across. Fold and seal with milk. Cut into 10 equal rolls.
- 4 Brush with egg and milk glaze and place on a non-stick baking tray (or use baking parchment).
- 5 Bake in a preheated oven for about 25-30 minutes until pastry is golden brown.
- 6 Serve wrapped in a 'Score with Pork' serviette, ideal as a half time snack.



HAM, EGG AND 'CHIPS' IN A BUN

Makes	10 servings
Preparation time	20 minutes
Cooking time	3 minutes
Hold time	Cook and assemble to order



INGREDIENTS

- 20 slices good quality ham
- 10 medium sized eggs
- 10 baking potatoes
- 10 5" burger buns, un-seeded, preferably floured

METHOD

PRE-MATCH PREPARATION

- 1 Peel the potatoes with a paring knife. (Reserve the skins in water as these will be used for another 'Score with Pork' recipe, Potato Skins with Chilli Pork and Cheese).
- 2 Cut the potato in half length ways and slice the halves into 3 discs. Blanch in oil in the deep fat fryer at 150°C until cooked but not brown.

SERVICE

- 1 Slice the burger bun in half crossways and open out onto the chopping board.
- 2 Lay a slice of ham on the two open sides of the bun.
- 3 Deep fat fry the potato slices at 200°C until crisp and brown (around 2 minutes) drain on kitchen paper and lay onto one of the slices of ham.
- 4 Break and whisk an egg and cook as a small omelette. Place on top of the ham and potatoes.
- 5 Put the remaining slice of ham and the top of the bun back on and serve wrapped in a 'Score with Pork' serviette.



THAI-STYLE PORK BURGERS

Makes	10 burgers
Preparation time	20 minutes
Cooking time	10 minutes
Hold time	30 minutes, assemble to order



INGREDIENTS

For the burgers

- 1.5kg (3lb 5oz) lean pork mince
- 3 large cloves garlic, crushed
- 10cm (4") fresh ginger, grated
- 60ml (4tbsp) fresh coriander, chopped
- 5 spring onions, finely sliced
- 2 limes
- 10 burger buns, unseeded

For the sauce

- 45ml (3tbsp) sherry
- 15ml (3tsp) honey
- 45ml (3tbsp) sweet chilli sauce

METHOD

PRE-MATCH PREPARATION

- 1 In a bowl, mix the pork mince with the garlic, ginger, coriander, spring onions and the juice and finely chopped zest from the limes.
- 2 Mix well and form into 10 burgers. Tray and chill in the fridge until required.
- 3 Meanwhile mix the three sauce ingredients together in a small sauce pan and heat through to reduce to a 'jam' like consistency – no more than a couple of minutes. Chill until required.

SERVICE

- 1 Grill the burgers to order. They can be cooked in advance and kept warm in a foil covered tray either in the hot cupboard or under lights for up to 30 minutes.
- 2 Cut the burger bun in half and place the burger onto one side. 'Smear' with a teaspoon of the sauce and put the bun top on. Wrap in a 'Score with Pork' serviette and serve.



MADRAS PORK KEBABS IN NAAN

Makes	10 servings
Marinade time	Overnight
Preparation time	20 minutes
Cooking time	10 minutes
Hold time	30 minutes, assemble to order



INGREDIENTS

- 2kg (4lb 7oz) lean pork cubes (we used leg taken from the rump)
- 120ml (8tbsp) Madras curry paste
- 1ltr (35 fl oz) natural yoghurt
- 1 large cucumber, finely diced
- 40ml (8tsp) mint sauce
- 10 large Naan breads

METHOD

PRE-MATCH PREPARATION

- 1 The day before the game, mix the Madras curry paste along with $\frac{1}{4}$ ltr (9fl oz) of the yoghurt in a bowl. Add the diced pork and mix to ensure well coated. Cover the bowl with cling film and refrigerate over night.
- 2 On the day of the game, mix the remaining yoghurt in a separate bowl along with the mint sauce and cucumber. Cover and chill until required.
- 3 Thread the marinated pork cubes onto skewers ready for grilling. If you are using wooden skewers please ensure that they have been soaked in water.

SERVICE

- 1 The kebabs can be cooked in advance and kept warm in a foil covered tray in a hot cupboard or under lights for up to 30 minutes.
To cook, grill turning frequently until the juices run clear.
- 2 Warm the Naan either in the oven or under the grill.
- 3 Lay a cooked kebab onto a warmed Naan lengthways and remove the skewer.
- 4 Cover the length of the kebab with the yoghurt, mint and cucumber dressing and fold over the Naan.
- 5 Serve in a 'Score with Pork' serviette.





Sporting events shown on the TV are a great way to drive extra custom to your business and when the sport in question is being played within a tournament format the opportunity to get the same customers returning game after game can be increased through the atmosphere generated.

Obviously, the outcome of the game is part of the key to the customer's enjoyment but other elements include the food served.

The six *Score with Pork* recipes in this leaflet take just a few minutes to cook, providing the chef has done some pre-match preparation.

We also suggest that for ease of service you try to sell each of the dishes at a round pound price point, reducing the need to handle too much change and thus speeding up the transaction time.

Don't forget, simple hand-held dishes such as good quality assured bacon sandwiches in fresh bread, hot roast pork rolls and quality assured sausages in finger rolls, all make for great snacks but the six '*Score with Pork*' recipes in this booklet will help put your menu on the sporting map.

So come on, Cheer when you're Cooking and *Score with Pork*.

Pork that carries the Red Tractor logo has been sourced from assured pig farms and is independently audited for animal welfare, food safety and quality at every stage of the supply chain.

profit from
pork



Cut specifications and other *Score with Pork* recipe ideas can be found at www.porkforcaterers.com/scorewithpork

