

Fruity Pork Casserole

Ingredients

- 2 tsp vegetable oil
- 500g lean pork chunks (such as leg or shoulder)
- 1 large onion, chopped
- 2 garlic cloves, crushed
- 2 carrots, sliced
- 250g swede, chopped
- 250g potatoes, chopped
- 1 OXO Chicken stock cube
- 100g ready-to-eat dried apricots, halved if large
- ¼ tsp ground ginger
- 2 tsp dried mixed herbs
- 2 tbsp cornflour, blended with 2 tbsp of water
- Chopped fresh parsley or coriander, to garnish
- Salt and freshly ground black pepper

Serves 4

Method

1. Preheat the oven to 190°C / fan oven 170°C / Gas 5.
2. Heat a large flameproof casserole dish on the hob and add the vegetable oil, brushing it over the base. Add the pork chunks, letting them sear and brown before turning them over. Cook for 3-4 minutes until browned on all sides.
3. Add the onion, garlic, carrots, swede and potatoes, stirring well. Pour in 450ml (¾ pint) water. Bring up to the boil, then crumble in the OXO Chicken stock cube. Add the apricots, stir in the ginger and mixed herbs, then cover with a tight-fitting lid. Transfer to the oven and bake for 1 hour.
4. Stir the blended cornflour, and then add it to the casserole, stirring until thickened. Cook for 2-3 minutes. Serve, garnished with chopped fresh parsley or coriander.

Submitted by OXO® (Premier Foods)

Fidget Pie

A fabulously named, very old recipe, normally made with any leftover vegetables

Ingredients

- ¾ lb streaky bacon cut into small pieces
- 1 lb of potatoes, peeled and thinly sliced
- 2 large apples, peeled cored and thinly sliced
- 2 large onions, peeled and thinly sliced
- 1 OXO Beef stock cube dissolved in ½ pint of boiling water
- Shortcrust pastry to cover

Serves 4

Method

1. Take a suitable sized pie dish and place in a layer of apples, season with salt and pepper, then add a layer of potatoes, season again and add a layer of onions and then a layer of bacon. Repeat layers until all has been used, ending with a layer of bacon.
2. Pour in the stock which will keep the pie moist.
3. Cover with pastry, make a small slit in the top and brush with beaten egg or milk.
4. Bake at 175°C for 30-40 minutes. If the pastry browns too quickly, cover with foil.

Submitted by Hazel Lawrence