

PORK HOTPOT

Serves 4-6

Takes about 2 hours

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| 900g | (2lb) | Lean pork collar or shoulder joint cut into large chunks |
| 15ml | (1tbsp) | Oil |
| 2 | | Onions, peeled and cut into chunks |
| 3 | | Parsnips, peeled and cut into thick chunks |
| 2 | | Large sprigs fresh sage, chopped |
| | | Seasoning |
| 150ml | (¼pt) | Sweet fruity ale |
| 2 | | White turnips, peeled and sliced |
| 2 | | Large potatoes, peeled and sliced |
| 15ml | (1tbsp) | Butter |



Preheat oven to Gas Mark 4, 180°C, 350°F.

Heat oil in a pan. Add onion and pork, and brown on all sides. Add parsnips, sage, seasoning and ale.

Transfer to large ovenproof pot. Top with slices of turnip and potato and dot with butter.

Cover and cook in oven for 2 hours (remove the lid for the last 30 minutes to brown off).

Serve the hotpot traditionally with pickled red cabbage and additional seasonal vegetables.

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