

ROAST LEG OF PORK WITH SAGE AND STUFFING ONIONS

15ml (1tbsp)	Lean pork boned and rolled leg joint
	Oil
	Salt
4	Medium onions
5ml (1tsp)	Butter
2	Large spring fresh sage, roughly chopped
450g (1lb)	Premium pork and apple sausages, slit skins and remove meat
	Olive oil
	Sage leaves



Allow 100-175g (4-6oz) raw meat per person.

Preheat oven to Gas 4-5, 180°C, 350°F.

Weigh the joint and calculate the cooking time - 30 mins per 450g/½kg (1lb) plus 30 mins (medium).

Dry the rind and score deeply using a sharp knife. Brush with oil and sprinkle with salt. Place on a rack in a roasting tin and open roast in a preheated oven for the calculated time (no basting or covering or you will have soft 'crackling').

Cut the onions in half horizontally (stalk at top) and using a spoon scoop out some of the layers leaving 2-3 in the shell. Roughly chop the removed onion.

In a pan heat butter and lightly fry onion. Remove from heat and allow to cool slightly. Add the sage and sausage meat and combine together.

Take a handful of mixture and stuff into onion shells. Prop up around the joint, drizzle with a little olive oil and cook for 40-50 minutes until onion soft and fully golden.

Serve with roast potatoes, parsnips, stuffed onions and crispy fried sage leaves.