



# Love Pork

Support pig farmers this summer, and beyond, by choosing Quality Standard Pork – the mark of excellence!

**P**ROVENANCE and animal welfare are now, more than ever, increasingly important considerations for us to think about when we're buying meat.

By choosing Quality Standard Pork, you can be sure that you are not only buying meat that is fully traceable and produced to high quality and welfare standards, but also that we are supporting the farmers behind the Mark. For more information visit [www.pigsareworthit.co.uk](http://www.pigsareworthit.co.uk)

## Baked Ham with Fresh Herb Pesto Dressing

**Serves** 4-6

**Cook** about 20 minutes per 450g / 1lb (plus 20 minutes)

1.35kg / 3lb Lean smoked gammon joint

Salad leaves, to serve

Boiled new potatoes, to serve

*For the glaze*

4tbsp Dark chunky marmalade

1tbsp Sweet chilli sauce

1tbsp Demerara sugar

*For the pesto dressing*

1tbsp fresh basil

1tbsp fresh parsley

1tbsp fresh mint

1 clove garlic

25g / 1oz pinenuts

2tbsp grated Parmesan cheese

3tbsp extra virgin olive oil

1tbsp white wine vinegar

**1** Place the gammon joint in a large saucepan and cover with water. Bring to the boil and simmer for the calculated cooking time. Remove joint from the pan, drain, strip off the rind and score the fat into diamonds. Line baking tray with foil. Pre-heat oven to 180°C / gas 4.

**2** Mix together all of the glaze ingredients and spoon over joint. Place in foil lined roasting tin and bake for about 10 mins until the glaze becomes sticky and golden.

**3** To make the dressing: whizz together pesto ingredients in a food processor for 1-2 mins until they are creamy in texture.

**4** Serve the gammon sliced into chunky wedges with a large pile of salad leaves, boiled new potatoes and the fresh pesto dressing on the side for everyone to help themselves.



fresh promotion

QUALITY STANDARD PORK

## Pork Steaks with Herbs and Lemon Butter

**Serves** 2

**Cook** 15 minutes

2 lean pork loin steaks

2tbsp fresh herbs (basil, mint and parsley)

Juice of ½ lemon

1tbsp olive oil

25g / 1oz butter, softened

Zest of 1 lemon

**1** Mix together the fresh herbs, lemon juice and oil. Add the steaks and rub all over with the herbs. Leave covered in fridge for around 15 mins to infuse flavours.

**2** Remove the steaks and cook on a pre-heated grill or barbecue for about 8-12 mins on each side.

**3** Meanwhile make the butter: Mix together butter with zest of 1 lemon. Place a spoonful of butter over each of the steaks and allow to it melt slightly before serving.

**4** Serve the pork steak with boiled new potatoes mixed with herby mayo and heaps of green salad on the side.



## Further information

■ All pork that carries the QSM comes from farmers and processors committed to high standards of animal welfare, quality control and traceability. The production chain is independently audited to ensure compliance with these standards.

■ For more information or to receive a copy of the recipe book from which these recipes come from, 'Pork the Taste of Tradition', call 01908 609821 or visit [www.lovepork.co.uk](http://www.lovepork.co.uk).