

Mixed Grill with Crispy Hens Egg and Faggots



Serves: 6

Profitability:

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Ingredients:

PORK AND HAGGIS FAGGOTS

400g pork shoulder, minced

200g haggis, chopped into small pieces

1 onion, finely chopped

2 tbsp HP Sauce

1/2 tbsp rosemary leaves, chopped

100g caul fat, pig's

200ml ale

250ml chicken stock

1 garlic clove, crushed

Salt and black pepper

PORK CHOPS

6 pork chops

Salt and pepper

BARBECUE SAUCE

140g ketchup

1 tsp black treacle

1 tsp Worcestershire sauce

1/2 tsp sweet smoked paprika

1 dash Tabasco

1/2 lemon, juiced

1 garlic clove, finely chopped

1 pinch salt

Black pepper, freshly ground

BBQ PORK RIBS

1ltr apple juice

1 knob fresh ginger

1/2 tsp coriander seeds

1 star anise

1 cinnamon stick

1 tbsp peppercorns

1 rack pork short ribs

2 shallots

2 garlic cloves

HAM HOCKED BAKED BEANS

1kg smoked ham hock, soaked in cold water overnight

10 black peppercorns

1 bay leaf

1 large onion, peeled, halved & finely chopped

2 garlic cloves, peeled & crushed

2 tbsp plain flour

1 can chopped tomatoes

100g dried butter beans, soaked for 24 hours in cold water, then cooked

Salt and freshly ground pepper

Steps:

PORK AND HAGGIS FAGGOTS

Add the onion, garlic, HP sauce, ham stock (liquid left over from cooked ham hock - see recipe on the right) and a little salt and pepper to a saucepan, cover and cook on a very low heat for 30 minutes

Put the haggis, pork, rosemary and onion mix into a large mixing bowl

Preheat the oven to 180°C

Mix everything together, then divide into 16 balls, wrap in the caul fat and place in a deep oven tray. Pour in the chicken stock and ale to come halfway up the faggots and cook for 30 minutes

PORK CHOPS

Season with salt and pepper

Grill on both sides until golden brown but pink in the middle. Allow to rest

BARBECUE SAUCE

Combine all the ingredients together and mix well. Set aside

BBQ PORK RIBS

Place spices, peppercorns, shallots, garlic and apple juice in a pan, and bring to the boil

Once boiling, reduce to a gentle simmer and add the ribs

Cover and cook over a low heat until the meat is tender, approximately 2 hours

Once tender, remove from the stock and set aside

Bring the stock to the boil and reduce to the consistency of a syrup and add to the barbecue sauce

Cut the ribs into single bones and coat the bones in the barbecue sauce. Set aside

HAM HOCKED BAKED BEANS

Rinse the ham hock in cold water, place in a saucepan with the bay leaf and peppercorns.

Cover with cold water. Bring to a boil and simmer until meat is tender and falling away from the bone. Remove hock from the pan and leave to cool

To make the sauce, melt the butter in a saucepan. Add onions and garlic and cook until soft. Gradually stir in flour and add a litre of ham stock and chopped tomatoes. Simmer for 1 hour

Preheat oven to 200°C

Remove meat from hock and break into chunks. Add to the sauce with the cooked butter beans and season

TO SERVE

On each plate, provide a chop, 2 to 3 faggots, one rib and a good portion of the ham hock beans. Add a dollop of BBQ sauce and some crusty bread