

# Apple and Mint Glazed Pork



**Preparation time:** 15 mins

**Cooking time:** 1 hr 45 mins

**Serves:** 4

## how to cook

- 1 Preheat the oven to Gas 5, 190°C, fan 170°C, 375°F.
- 2 Cook the pork allowing 35 minutes per 500g plus 35 minutes extra.
- 3 Meanwhile, melt the mint jelly and stir in the apple sauce, garlic, chopped mint and seasoning.
- 4 About 20 minutes before the end of the cooking time, spoon half the glaze over the pork, and continue cooking, uncovered.
- 5 Transfer to a warmed serving plate.
- 6 Stir any meat juices into the remaining glaze, heat through and pour over the pork just before serving.
- 7 Garnish with the apple slices and mint leaves.

## what you need

- 1 John Penny boneless leg of pork, weighing about 1kg
- 3 tablespoons mint jelly
- 3 tablespoons Bramley apple sauce
- 1 small clove garlic, crushed
- 1 tablespoon freshly chopped mint plus a few leaves
- Freshly ground black pepper
- 1 apple, sliced