

Sweet and Sour Pork Hotpot

Ingredients

- 570g/1¼lb boneless pork, cut from the leg
- Salt and pepper
- 28g/1oz flour
- 2tbsp oil
- 2 medium onions, neatly diced
- 1 small green pepper, deseeded and diced
- 112g/4oz small button mushrooms, wiped
- 226g/8oz can pineapple chunks
- 140ml/¼pt sweet cider
- 2tbsp redcurrant jelly
- 680g/1½lb potatoes (when peeled)
- 28g/1oz butter or margarine



Method

1. Cut the pork into 2.5cm/1in cubes.
2. Heat the oil in a saucepan and fry the pork for several minutes until pale golden in colour.
3. Remove the meat from the pan and put into a deep 1700ml/3pt casserole.
4. Add the onions, pepper and mushrooms to any oil remaining in the saucepan and cook for 4 – 5 minutes, then add to the pork.
5. Open the can of pineapple, take 2tbsp of the syrup and mix with the flour then pour the remaining syrup into the saucepan and add 2 rings of the pineapple, cut into pieces, to the ingredients in the casserole.
6. Add the cider and redcurrant jelly to the pineapple syrup and heat for 2 – 3 minutes, stirring to absorb any fat or juices left in the saucepan, then thicken. Season well and pour over the pork, vegetables and fruit.
7. Cut the potatoes into very thin slices and arrange on top of the ingredients in the casserole. Butter and season between each layer.
8. Melt the butter or margarine and brush over the potatoes.
9. Cook, without lid, in the centre of a preheated moderately hot oven, 190°C (170°C-Fan/375°F/Gas 5) for 20 minutes then cover the casserole with a lid and lower the heat to 170°C (150°C-Fan/325°F/Gas 3).
10. Cook for a further 1½ hours then remove the lid to brown the potatoes and continue cooking for 20 minutes.

NOTES

Serves 4 – 6.