



There's a bumper crop of sloes out in the lanes this year. Everybody has heard of Sloe Gin and to be fair if you plan to make some you will find dozens of recipes on-line. So what else can you do with sloes? They are biting bitter raw and will dry your mouth and result in some most unattractive facial contortions. But Sloe & Apple jelly is an idea accompaniment for pork chops....

Ingredients for the chops:-

1/2 teaspoon dried thyme, crushed

1/2 teaspoon dried sage, crushed

1/4 teaspoon salt

1/4 teaspoon pepper

4 (4 ounce) boneless pork loin chops

1 tablespoon butter

1 tablespoon olive oil

1/4 cup Sloe & apple Jelly (**See instructions below**)

2 tablespoons orange juice

2 tablespoons white wine vinegar

Spring onion to garnish (Optional)

Method:-

(1) Preheat oven to 200 degrees F (95 degrees C). In a small bowl, combine crushed thyme, sage, salt, and pepper. Rub evenly over pork chops.

(2) Melt butter and olive oil in a nonstick skillet. Cook pork chops for 4 to 5 minutes on each side, turning once. Remove from skillet and keep warm in preheated oven.

(3) In the skillet, combine sloe & apple jelly, orange juice, and vinegar. Bring to a boil, and cook for 2 to 3 minutes, or until sauce is reduced to desired consistency (sauce will thicken as it cools). Spoon sauce in a pool onto a serving plate, and top with pork chops. Garnish with sprigs of thyme.

Sloe & Apple Jelly

Ingredients & Method:-

(1) Weigh your crop of sloes in a saucepan. Add just enough water to cover the fruit, bring to the boil, and simmer until the berries are pulpy.

(2) Add twice the weight of washed, chopped apples (peel, core and all), and the juice and peel of half a lemon for every kilo (2 lbs) of apples. Bring to the boil, simmer until pulpy again, and leave to cool down a bit.

(3) Strain the pulp through a scalded jelly bag or fine muslin into a suitable container. You shouldn't squeeze the bag to hurry it up or you will have cloudy jelly, so leave it to dribble through overnight.

(4) The next day, measure the juice and add 400g of sugar per 500ml (1lb per pint). Stir it over a medium heat until it comes to the boil, and skim off any scum.

(5) Boil the liquid until it reaches setting point (you can use a sugar thermometer for this, or just keep checking it with a cold plate), then ladle into hot jars and seal.