

CUCUMBER-PINE SLAW PORK SLIDERS

INGREDIENTS:

- 750 g ESKORT Gold Medal Pork Sausages
- 10 g chives, chopped
- 15 ml rice wine vinegar (or any vinegar)
- 10 ml ginger, crushed
- 3 garlic cloves, minced
- 30 ml fresh rosemary, chopped
- 100 g pineapple, grated
- 100 g cucumber, grated
- 30 ml mayonnaise
- 10 slider buns

METHOD:

1. Remove the sausage skins and mix the sausage meat, chives, vinegar, ginger, garlic and rosemary together in a bowl. Form patties with about a tablespoon of the mix.
2. Fry the patties in a splash of olive oil until golden on both sides and cooked through.
3. Mix your cucumber and pineapple with the mayonnaise and serve with the patties on slider buns.



STUFFED PICNIC CIABATTA

• SERVES •
6



INGREDIENTS:

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|---|---------------------------|
| 6 slices ESKORT Mini Picnic Ham | 250 ml mozzarella, grated |
| 6 slices ESKORT French or Garlic Polony | 5 ml garlic, crushed |
| 1 onion, diced | 5 ml salt |
| ½ red pepper, diced | 20 ml butter |
| ½ yellow pepper, diced | 10 ml olive oil |
| 110 ml spring onion, diced | 10 ml balsamic vinegar |
| | 1 loaf ciabatta |

METHOD:

1. Preheat the oven to 180°C.
2. Chop the ham and polony into small pieces.
3. Fry the ham and polony in olive oil. Add the onions and the vinegar.
4. Press the garlic and salt into the butter creating a paste.
5. Slice the ciabatta vertically. Spread the butter paste in each slice.
6. Stuff the rest of the toppings evenly throughout the sliced sections, adding the mozzarella last.
7. Bake the loaf in the oven for 20 - 30 minutes.