



Countryside**food** *uncovered*

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Roast Leg of Pork with Sage and Stuffed onions

Ingredients

- Lean pork leg boned and rolled
- 15ml oil
- Salt
- 4 medium onions
- 5ml butter
- 2 large sprigs fresh sage, roughly chopped
- 450g (1lb) premium pork, or pork and apple sausages (slit skins and remove meat).
Alternatively use sausage meat
- Olive oil
- Sage leaves



Method

1. Allow 100-175g raw meat per person.
2. Pre-heat oven to gas mark 4 or 180°C, 450°F.
3. Weigh the joint and calculate the cooking time – 30 mins per 450g/1/2 kilo (1lb) plus 30 mins medium.
4. Dry the rind and score deeply using a sharp knife. Brush with oil and sprinkle with salt. Place on a rack in a roasting tin and open roast in a pre-heated oven for the calculated time (no basting or covering or you will have soft crackling).
5. Cut the onions in half horizontally (stalk to top) and using a spoon scoop out some of the layers, leaving 2-3 in the shell. Roughly chop the removed onion.
6. In a pan heat butter and lightly fry onion. Remove from heat and allow to cool slightly. Add the sage and sausage meat and combine together.
7. Take a handful of mixture and stuff in to onion shells. Prop up around the joint, drizzle with a little olive oil and cook for 40-50 minutes until onion is soft and fully golden.
8. Serve with roast potatoes, parsnips, stuffed onions and crispy fried sage leaves.

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