

THE ULTIMATE FESTIVE TABLE



ESKORT



ESKORT

GAMMON WITH HONEY, RUM & SIX GUN

GAMMON

WITH HONEY, RUM & SIX GUN

Prep Time

10 min

Cook Time

150 min

Total Time

160 min

Serves

8

Ingredients:

- 1 Eskort Gammon
- 60 ml ($\frac{1}{4}$ C) Crown National Six Gun Grill Seasoning
- 60 ml ($\frac{1}{4}$ C) rum
- 60 ml ($\frac{1}{4}$ C) honey

Method:

- Preheat oven to 180°C.
- In a small mixing bowl, combine the Six Gun Grill Seasoning, rum and honey.
- Pour mixture over the gammon and cover with foil.
- Roast for 2 hours.
- Remove the foil and grill for 15 minutes.

Serve:

- Allow gammon to rest for 15 minutes before carving.
- Pour glaze from the pan over the gammon and serve.

AVAILABLE AT ANY ESKORT STORE NEAR YOU

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GAMMON WITH BERRY GLAZE

Prep Time

10 min

Cook Time

150 min

Total Time

160 min

Serves

8

Ingredients:

- 1 Eskort Gammon
- 2 cloves garlic, crushed
- 1 handful rosemary, chopped
- 1 handful sage leaves
- 4 red onions, halved
- 500 g baby carrots
- 1 L (4 C) vegetable stock
- 500 ml (2 C) berry juice
- 60 ml (¼ C) berry jam

Method:

- Preheat oven to 200°C.
- Place the gammon in a deep roasting pan.
- Add vegetables, herbs and liquids, filling halfway up the gammon.
- Cover with foil and cook in the oven for 2 hours and 15 minutes.
- Remove the foil, glaze with jam and roast uncovered for 15 minutes.
- Remove from the oven and allow to stand for a further 15 minutes before carving.
- Serve
- Serve slices of the gammon with vegetables and crusty bread.



GAMMON WITH BERRY GLAZE

AVAILABLE AT ANY ESKORT STORE NEAR YOU



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SMOKED GAMMON

SMOKED GAMMON

Prep Time

10 min

Cook Time

150 min

Total Time

160 min

Serves

8

Ingredients:

- 1 Eskort Loin Roast
- ¼ C coarse salt

Method:

- Preheat the oven to 220°.
- Cover the rind of the loin with the coarse salt and bake in the oven for 2 hours.

Serve:

- Cut your gammon and serve it with an old school potato salad and coleslaw.

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GAMMON LEFTOVERS

HARVEST TABLE

Prep Time

15 min

Cook Time

20 min

Total Time

35 min

Serves

4

Ingredients:

- Leftover Eskort Smoked Gammon thinly sliced
- 1 roll short crust pastry
- 1 box mixed biscuits
- 1 C cream cheese
- 250g x 2 dry semi hard cheeses (we used asiago/ mature cheddar)
- 200g strawberries
- 200g cherry tomatoes
- ¼ C orange marmalade
- 300g dried fruit
- 500ml Pomegranate
- 2 T olive oil

Method:

- Heat your oven to 190°
- Role the pastry out as thin as you can and cut it into 10cmx10cm blocks.
- Bake the pastry until golden and keep aside.
- Add the pomegranate juice, dried fruit and orange marmalade to a frying pan and cook for 5 min.
- Add the fruits and juice over the sliced leftover gammon

Serve:

- Place the short crust pastry, on a platter, add the strawberries, cherry tomatoes and biscuits on a platter.
- Add the cheese and cream cheese to the pastry and biscuits and serve.
- Serve with your favourite drinks and enjoy with the people you love.



GAMMON LEFTOVERS HARVEST TABLE

AVAILABLE AT ANY ESKORT STORE NEAR YOU


PORK BELLY ROAST

PORK BELLY ROAST

WITH A FESTIVE RED SALAD

Prep Time

10 min

Cook Time

2 hours

Total Time

2 hours 10 min

Serves

6

Ingredients

- 1 Eskort Pork belly roast
- ¼ C course salt

Ingredient's for the Salad:

- 4 plums halved
- 2 red unions quartered
- 2 C Red grapes
- 1 C raspberries
- 4 medium sized beetroots quartered
- 1 C pomegranate seeds
- 1 C fresh cherries
- Salt and pepper for seasoning

Ingredient's for the Dressing:

- 3 T balsamic vinegar
- ¼ C golden syrup
- ¼ C grenadine

Method

- Preheat your oven to 220°
- Place the pork belly roast on an oven tray that is lined with baking paper.
- Cover the rind of the belly with the course salt and bake the belly for 2 hours.
- Combine all the ingredients for the dressing in a small mixing bowl and keep aside.
- Pack the fruits and veg for your salad onto a platter and keep it covered in the fridge until your belly is ready.

Serve:

Dress your salad with the dressing and season with salt and pepper. Cut your belly crackling side down to make it easier and enjoy.

SPICED PORK BELLY ROAST

SPICED PORK BELLY ROAST

Prep Time

10 min

Cook Time

1 hour

Total Time

1 hour 10 min

Serves

6

Ingredients

- 2 Tbsp (30ml) fennel seeds, toasted
- 1 tsp (5ml) black peppercorns + extra for seasoning
- 1 tsp (5ml) salt + extra for seasoning
- ¼ cup (60ml) fresh thyme leaves
- 2 Tbsp (30ml) olive oil + extra for drizzling
- 1.5kg rolled pork belly
- 2-3 onions, peeled and halved

Method

- Preheat oven to 220°C.
- Place fennel seeds, peppercorns, salt and thyme in a pestle and mortar, and crush to combine.
- Add olive oil and mix well.
- Rub pork with oil mixture and place in a roasting pan.
- Roast for 30 minutes, reduce heat to 160°C, and roast for another hour.
- Remove pan from oven and arrange onions around the sides.
- Season with salt and drizzle with olive oil.
- Return to oven and roast for another hour, or until pork has cooked through and onions have softened.
- Allow pork to rest for about 15-20 minutes before carving.
- Drizzle with pan juices and serve.

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CRISPY PORK BELLY ROAST WITH LIBERI POACHED FIGS

AVAILABLE AT ANY ESKORT STORE NEAR YOU

CRISPY PORK BELLY ROAST

WITH LIBERI POACHED FIGS

Prep Time

10 min

Cook Time

2 hours

Total Time

2 hours 10 min

Serves

2

Ingredients for the Pork Belly:

- Eskort Pork Belly
- Coarse salt

Ingredients for Liberi Poached Figs:

- 1 C dried pink figs
- 1 C Liberi (Pinotage)
- ¼ C Sugar
- Zest and juice from one lemon

Ingredients for the Butternut and Raspberry puree:

- 1 whole butternut
- ½ an onion chopped
- 3 T butter
- 1 t White pepper
- ¼ C cream
- ½ C raspberries

Ingredients for the Butternut skins and fried sage:

- Butternut skin
- ½ C fresh sage leaves
- Oil for deep frying

Method for the Pork Belly:

- Preheat the oven to 220°C.
- Place the pork belly on lined baking tray, season the rind with coarse salt and bake for 2 hours.

Method for Liberi Poached Figs:

- Add all the ingredients to a small saucepan over moderate heat and allow to simmer until the sugar has dissolved.
- Scoop half of the figs out and set aside. Blend the remainder of the figs and wine in a food processor until it is the consistency of a sauce.

Method for the Butternut and Raspberry puree:

- Peel the butternut and keep the skins aside.
- Cut the butternut into cubes and bake it on a baking tray in a preheated oven for 10 min.
- Fry the butternut with the onion in butter until the onions are soft.
- Add the butternut and the rest of the ingredients to a food processor and puree until it is smooth.

Method for the Butternut skins and fried sage:

- Heat oil in a shallow pan over a moderate heat.
- Fry the sage until they are dark green and remove them from the oil.
- Fry the butternut skins until they are soft and season with salt.

Serve:

- Cut the pork belly into portions.
- Place the puree on the plate, add the belly and top with the fig and wine sauce.
- Add the extra fig pieces and garnish with the butternut skins and fried sage.

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PORK BELLY AND ONION SOUP

WITH LIBERI PINOTAGE WINE

Prep Time

10 min

Cook Time

1 hour

Total Time

1 hour 10 min

Serves

4

Ingredients

- Eskort Pork Belly
- Coarse salt
- 4 red onions, chopped
- 1 C leeks, chopped
- ½ C onion marmalade
- 2 cloves of garlic, chopped
- 3 T thyme finely, chopped
- 2 C Liberi (Pinotage) wine
- ¼ C butter
- 2 T oil
- Salt and pepper
- 1 C vegetable stock
- Ingredients to serve:
- 1 baguette
- 1 C parmesan cheese shavings

Method

- Preheat oven to 220°C.
- Place fennel seeds, peppercorns, salt and thyme in a pestle and mortar, and crush to combine.
- Add olive oil and mix well.
- Rub pork with oil mixture and place in a roasting pan.
- Roast for 30 minutes, reduce heat to 160°C, and roast for another hour.
- Remove pan from oven and arrange onions around the sides.
- Season with salt and drizzle with olive oil.
- Return to oven and roast for another hour, or until pork has cooked through and onions have softened.
- Allow pork to rest for about 15-20 minutes before carving.
- Drizzle with pan juices and serve.



PORK BELLY AND ONION SOUP, WITH LIBERI PINOTAGE WINE

AVAILABLE AT ANY ESKORT STORE NEAR YOU



ESKORT

SPICED LOIN ROAST

SPICED LOIN ROAST

WITH BABY POTATO AND RED ONION SALAD

Prep Time

15 min

Cook Time

60 min

Total Time

75 min

Serves

6

Ingredients

Loin Roast Ingredients:

- Eskort Spiced Loin Roast
- 1kg Baby potatoes cut in halve
- 3 T oil
- 1 C sour cream
- 1 C tangy mayo
- 1 red onion very thinly sliced
- 1 hand mixed herbs
- Salt and pepper

Sweet mustard Ingredients:

- 1 tin condensed milk
- 2 T Dijon mustard
- ¼ C mayonnaise

Method

Sweet Mustard Method:

- Combine all the ingredients in a small bowl and mix well.
- Keep in an airtight container in the fridge until ready to use, will keep for 3 months in the fridge.

Loin Roast Method:

- Preheat the oven to 180°
- Roast the loin in its cook in bag for 1 hour.
- Dress the baby potatoes with olive oil, salt, and pepper and place them on a baking tray.
- Bake the baby potatoes in the oven for 30 min for the first half of the hour that the roast needs to be in the oven.
- Combine the sour cream, mayo, and red onions in a large bowl.
- Add the cooked baby potatoes creamy mayo mixture.
- Season with salt and pepper and mixed herbs.

Serve

Serve the baby potato salad with your sliced loin roast.

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ESKORT

BONE-IN PORK LOIN ROAST

AVAILABLE AT ANY ESKORT STORE NEAR YOU

BONE-IN PORK LOIN ROAST

WITH ITALIAN SEASONING

Prep Time

10 min

Cook Time

30 min

Total Time

35 min

Serves

6

Ingredients

- 1 Eskort bone-in pork loin
- 4 large shallots, halved lengthwise
- 2 fennel bulbs, cored, cut into eighths, and separated into 2,5mm petals; fronds reserved
- 1 yellow onion, cored, cut into eighths, and separated into 2,5mm petals
- 1 garlic head, halved crosswise
- 8 large rosemary sprigs
- 2 T kosher salt
- 2 teaspoons black pepper
- 1 cup dry white wine

Method

Preheat your oven to 220°C. degrees. Spray a 20mm x 30mm baking dish with cooking spray.

In a small bowl, mix together the salt, onion flakes, dried thyme, dried rosemary, black pepper, and garlic.

1 tablespoon kosher salt, 1 tablespoon dried onion flakes, 4 teaspoons dried thyme, 2 teaspoons dried rosemary, 2 teaspoons black pepper, 2 cloves fresh garlic.

Rub the pork rib rack with the olive oil. Then spread the seasoning mixture over it. Do your best to cover not only the top and bottom but the sides. 1 tablespoon extra virgin olive oil.

Place the seasoned roast in the baking dish. Roast (uncovered) in the oven for 15 minutes. Then reduce the heat to 160°C. Roast for another 45 minutes or until the thermometer reads 60°C. (Please keep in mind that the thickness of the roast will greatly impact the roasting time. It is best to use an instant read thermometer so it can be taken out at 60°C.)

Take out the pork and tent with foil, letting it rest for 10 minutes. In that time it will come to 145 degrees. Slice between the rib bones and enjoy.

Serve

Serve the baby potato salad with your sliced loin roast.

ESKORT



CARVE LOIN ROAST WITH APRICOT SAUCE

AVAILABLE AT ANY ESKORT STORE NEAR YOU

CARVE LOIN ROAST

WITH SWEET & STICKY APRICOT SAUCE

Prep Time

120 min

Cook Time

75 min

Total Time

195 min

Serves

6

Ingredients

- 1 Eskort Carve Loin Roast
- 2 T unsalted butter sliced into 4

Brine:

- 6 cups warm water
- 1/2 cup kosher salt or ¼ cup table salt
- 1/2 cup light brown sugar
- 1/4 cup apple cider vinegar
- 2 bay leaves
- 1 cup ice cubes

Spice Mix:

- 2 Tsp paprika
- 2 Tsp garlic powder
- 1 Tsp onion powder
- 1 Tsp chili powder, salt
- ½ Tsp pepper

Sauce:

- 1/2 cup apricot preserves
- 3 T sweet chili sauce
- 1 1/2 T balsamic vinegar
- 1 1/2 T soy sauce
- 1-3 Tsp hot sauce
- 1 Tsp dried rosemary (crushed)
- 1 Tsp dried thyme
- 1/2 Tsp dried oregano
- 1/2 Tsp dried basil

Method**Pork Brining:**

Create the brine mixture by dissolving salt in warm water in a spacious resealable bag or container. Add brown sugar, vinegar, bay leaves, and ice. Place the pork inside, ensuring it's fully submerged. Use a bowl to keep the pork immersed. Refrigerate and brine for 90 minutes to 24 hours. Rinse the pork thoroughly and pat it dry.

Sauce and Spice Rub:

Mix the sauce ingredients in one bowl and the spice rub ingredients in another.

Preparation:

Preheat the oven to 350 degrees. Line a 9x13 baking dish with foil, leaving enough overhang to wrap the pork later.

Rubbing and Searing the Pork:

Coat the dried pork with the spice mix evenly. In a large cast iron skillet over medium-high heat, heat 2 tablespoons of vegetable oil. Sear each side of the pork until golden (approximately 3-4 minutes per side) and then transfer it to the foil-lined baking dish, placing it fat side up.

Enclosing the Pork:

Fold the foil snugly around the sides of the pork. Pour or brush ⅓ cup of the prepared sauce over the pork, and add 4 pads of butter on top. Cover the pork with another piece of foil and seal it tightly.

Baking:

Roast the pork until an instant-read thermometer registers 145°F (62.5°C) in the thickest part, which will take approximately 20-25 minutes per pound (around 60-75 minutes for a 3-pound roast). It's important not to overcook it for juicy, slightly pink meat.

Resting and Serving:

Once done, remove the pork from the oven. Carefully open the foil and baste the pork several times with the cooking juices. Let the pork rest for 15 minutes before slicing. Brush the sliced pork with the reserved sauce before serving. Enjoy!



ESKORT

SMOKED PORK NECK ROAST

SMOKED PORK NECK ROAST

Prep Time

10 min

Cook Time

30 min

Total Time

35 min

Serves

6

Ingredients

- Eskort Smoked Pork Neck
- 2 T Sunflower oil

Method

Smoked Pork Neck Method:

- Pre-heat the oven to 200°C.
- Heat sunflower oil in a large pan over high heat. Cook pork, turning, for 6 minutes or until browned.
- Transfer to oven and cook for 10 minutes, then reduce oven to 90°C and cook for a further 2 hours or until cooked through. Rest, loosely covered with foil, for 20 minutes before serving.

Serve

Serve with buttery garlic & herb roasted potatoes and beetroot, baked ciabatta and a fresh salad.

AVAILABLE AT ANY ESKORT STORE NEAR YOU

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PICKLED BEEF TONGUE

AVAILABLE AT ANY ESKORT STORE NEAR YOU

PICKLED BEEF TONGUE

Prep Time

20 min

Cook Time

4 hrs 40 mins

Total Time

5 hrs

Serves

6

Ingredients

- 1 beef tongue 2 or 3 pounds
- 2 bay leaves
- 1 teaspoon whole peppercorns
- 1 teaspoon whole allspice

Sauce:

- 2 tablespoons butter
- 2 medium onions chopped
- 8 ounces mushrooms sliced
- 2 cups beef broth reduced-sodium
- 1 teaspoon Diamond Crystal kosher salt or $\frac{1}{2}$ teaspoon of any other salt
- $\frac{1}{2}$ teaspoon black pepper

Optional:

- 1 teaspoon cornstarch to thicken the sauce
- 2 tablespoons parsley chopped for garnish

Method**Cook the tongue:**

- Rinse the tongue and place it in a large stockpot. Add enough water to cover - I use 14 cups of water.
- Bring to a boil. This should take 20-30 minutes. When the water starts boiling, skim the foam off from the top with a spoon. Lower the heat to a simmer. Add the bay leaves, peppercorns, and allspice.
- Cook partially covered, turning the tongue every hour to ensure even cooking on all sides. Cook 3 hours for a 2-pound tongue and 4 hours for a 3-pound tongue.
- Remove the cooked tongue to a cutting board. Allow it to cool until it is easier to handle, and then use your hands to peel off the skin.
- Slice the tongue and serve with or without sauce.

To make the sauce:

- Heat a large, deep skillet over medium heat. Add the butter and swirl to coat. Add the onions and cook, stirring occasionally, until golden, for about 10 minutes.
- Add the mushrooms and cook, stirring, until soft, for about 5-7 minutes.
- Add beef broth, salt, and pepper. Bring to a boil over high heat. Lower the heat to a simmer, and cook, uncovered, for about 30 minutes to thicken the sauce. If you wish to thicken the sauce further, mix 1 teaspoon of cornstarch with 2 teaspoons of cold water and stir the mixture into the sauce. Cook for 1-2 more minutes until the sauce thickens. If using, sprinkle the sauce with chopped parsley.

To serve:

- Arrange tongue slices on plates and top them with the sauce. Serve immediately.



ESKORT

FIND YOUR NEAREST STORE

BELA-BELA
CENTURION
EAST LONDON
EAST RAND VALUE MALL
EMALAHLENI
ESTCOURT
GEZINA
HARTIES
HEIDELBERG
HONEYDEW
KIMBERLEY
MEADOWDALE
NELSPRUIT
PIET RETIEF
POLOKWANE
PRINCESS CROSSING
PROTEA GLEN
POTCHEFSTROOM
QUEENSTOWN
RUSTENBURG
SECUNDA
SILVERTON
THREE RIVERS
XAVIER BOULEVARD