

## Recipe for Wassail Supper

Pork and Apple Casserole (to serve 8)

3 lb. pork tenderloin  
2 medium cooking apples  
12 fl. oz. cider  
2 tbs brandy  
2 tsp Dijon mustard  
4 tbs olive oil  
2 cloves garlic  
4 medium red onions  
1.5 pts chicken stock  
1 lemon squeezed  
3 tsp honey  
2 level tbs cornflour  
6 rashers streaky bacon  
handful sage leaves  
salt and pepper

Method:

Slice onions thinly. Chop apples (cored and peeled). Cube pork and bacon. Fry meat in 2 tbs oil with garlic until lightly browned. Add mustard and shredded sage and then blend in brandy. Remove to casserole.

Place remaining oil in pan and fry onions and apple until lightly coloured. Add these to casserole. Mix cornflour with a little cider, then pour cider and stock and thickened cider into pan with lemon juice and honey. Add all this to casserole and cook with lid for 1 hour at 160 - 170C or gas 3-4.

If sauce not thick enough, add a little more cornflour mixed with water.

## Recipe for Somerset Cider Cake

10 oz. sultanas  
12 oz cooking apples  
6 oz butter  
10 oz. plain flour  
1 level tsp mixed spice  
quarter pint sweet cider  
8 oz caster sugar  
2 eggs  
1.5 level tsp baking powder

1. Soak sultanas in cider overnight
2. Grease 2.5 pint baking tin and line with greaseproof paper.
3. Peel, core and dice apples. Finished weight 8 oz.
4. Cream butter and sugar until light and fluffy. Beat eggs and beat into mixture.
5. Sift flour, baking powder and spice. Add to mixture with apples and sultanas and cider.
6. Mix well with metal spoon.
7. Pour into tin and level top.
8. Bake approx 40 - 45 mins at 350F or 170C fan. (may need to cover with foil after 30 mins)
9. Cool in tin.