

Juicy Pork Patties with Spicy Bramley Apple Sauce



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

450g lean pork or turkey mince
2 tbsp fresh sage, chopped
1 tsp dried oregano
1 tsp dried thyme
1 zest of half a lemon
1 egg, beaten
4 tbsp olive oil
½ tsp allspice or cinnamon
2 large Bramley apples, peeled, cored and chopped
approx 5 tbsp water

1. Mix the pork or turkey mince with the sage, oregano, thyme, lemon zest and season well, then if necessary add a little of the beaten egg to bind together. Mould the mixture into eight patties, about 7cm diameter. Use some flour to stop them sticking.
2. Cook the patties in a non-stick frying pan with two tbsp of the olive oil, for 8-10 minutes, turning occasionally. Be careful not to let the outsides overcook before the middles are cooked right the way through.
3. Place the other 2 tbsp of oil into a saucepan and heat gently. Add the spice, water and the chopped apples, and cook for 15 minutes until the apples are soft and pulpy and you have a nice thick stew. Watch the apples carefully and add more water if needed.
4. Season with a little salt and pepper and serve the patties with the spicy apple stew as a dipping sauce.