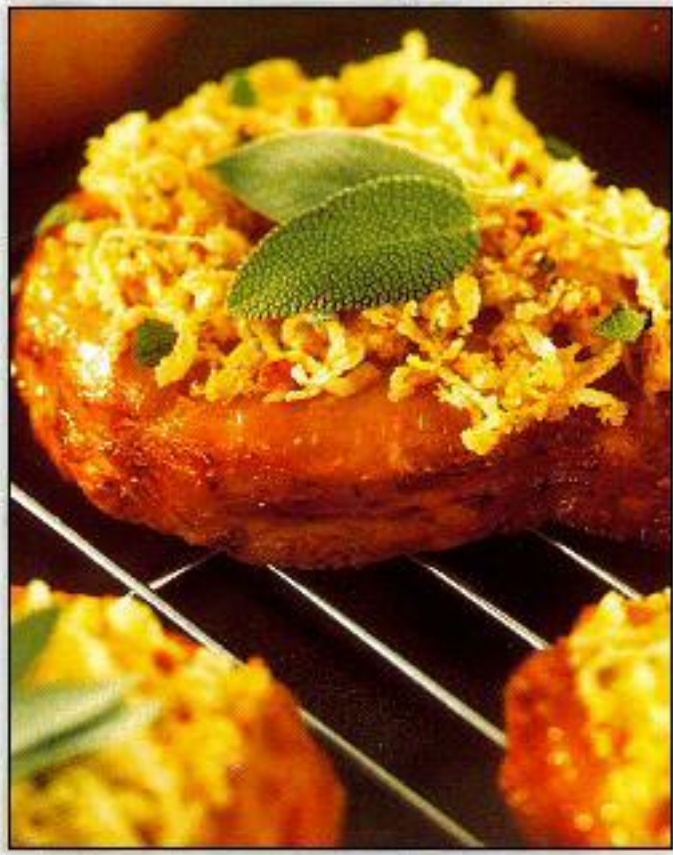


# Pork with Apple & Mustard Topping



## Ingredients

- 2 Harpers pork steaks or chops
- 25g (1oz) fresh breadcrumbs
- 1 eating apple, peeled, cored and grated
- 1 x 5ml sp (1tsp) wholegrain mustard
- 1 x 5ml sp (1tsp) dried sage

## Method

1. Grill one side of the steak or chop, according to the chart below.
2. Meanwhile, mix together topping ingredients (breadcrumbs, apple, mustard and sage).
3. Turn over the steak or chop.
4. Press the topping onto the pork for the last 3-4 minutes of the cooking time, or until golden brown.
5. Serve with potatoes, rice or noodles and a mixed salad.

**Serves 2**

**Cooking time: Approximately 15 minutes**

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