



It's Prunus season. That's Cherries first and then Plums for those who can't be bothered with Latin names! Boneless Belly Pork at £2.19 didn't look too promising in it's wrapper. But it worked out really well!

Ingredients for the Tray Roast:-

Carrots
Red Onion
Mushrooms
Garlic
Plumbs
Cabbage
Chillies
Black Lime & 1/2 the juice of a Lemon
Oil
Salt & Pepper

Method:-

- (1) Shake it all up with the Oil, Salt & Pepper
- (2) Put it in a tray in the oven at 180C
- (3) Watch some TV or have a glass of wine (We didn't do either as we have no TV or wine!)
- (4) Turn so that everything roasts evenly
- (5) Serve!

Ingredients for the Cherry Sauce:-

Cherries

Soy Sauce

Cornflour

Juice of ½ a Lemon

Method:-

- (1) Place everything excluding the Lemon Juice in a sauce pan and boil.
- (2) Once the Cherries have softened take the sauce off the heat and press through a sieve.
- (3) Add the Lemon juice and bring back to a simmer.

Belly Pork:-

Score with a knife, rub with Oil, Salt & Pepper and roast at 180C until the crackling is crispy. I'm pretty sure nobody needs in-depth instruction here!

We demolished ours we a few boiled Garlic Spuds for a change and the whole thing was really taste. Sorry about the very casual approach today, but this is a really easy, quick and tasty recipe you can do while you're fighting with you printer, washing machine or children!