

**Bacon Chops are an infrequent visitor to our plate, mostly because Sue isn?t keen really. But at 0.75p for two good sized boneless chops in the discounts they were bound to come home with me really.**

So Sue went a bit ?Chefy?!

**Ingredients:-**

2 Boneless Bacon Chops
1/5 of a Red Cabbage, sliced
1/2 Spring Green Cabbage, sliced
2 Potatoes, cubed and blanched
½ a large Onion, sliced
2 cloves of Garlic, grated
Soy Sauce
Mixed Herbs
Black Pepper
OilIngredients:-

**Method:-**

(1) Mix Soy Sauce, Black Pepper and Garlic to make a marinade and pop your Bacon Chops in it.
(2) Mix Oil and Mixed Herbs with your cubed potatoes and lay on a baking try.
(3) Add Oil and Soy Sauce to a Wok or large frying pan.
(4) Put the Plum Sauce ingredients (See below) in a saucepan on a low heat. Stir occasionally.
(5) Heat the over to 180c and put the cubed Potatoes in.
(6) After 20 minutes heat your Wok / Frying pan and start by gently frying the Onion and Garlic.

(7) In a separate pan sear the Bacon chops in a little oil on both sides.
(8) Transfer the Bacon chops to the oven.
(9) Add the Cabbage to the Onion and Garlic and stir in the remaining marinade.
(10) Add the Mixed Herbs and Black Pepper.
(11) Press the Plum Sauce through a sieve to separate the skins and stones.
(12) Cut the chops in to generous strips.
(13) Plate the fried Cabbage first, with the Bacon over the top and dress with Plum Sauce.
(14) Add the Cubed Potatoes to both sides of the plate and you?re good to go!

**Plum Sauce ingredients:-**

300g of frozen foraged Plums ( A punnet of red supermarket Plums will do the trick!)
1 tbsp Soy Sauce
1 tbsp Sugar

**We?ve been growing micro salad which we scattered on top just to be a bit flash!**