

Pork with Beetroot Relish

500 gm	SarJay Gulgong potatoes, scrubbed, thickly sliced diagonally
1 tbsp	Mudgee extra virgin olive oil
2 tbsp	brown sugar
1 tsp	mixed spice
4 (about 250gm each)	Ormiston Free Range pork loin chops
½ cup	dill or similar
To serve:	green salad

Angelas Edibles Beetroot Relish

METHOD

Cook potatoes in boiling salted water until tender (about 10 minutes), drain, return to pan and keep warm.

Combine oil, sugar and mixed spice in a bowl. Rub spice mixture over chops and season to taste. Heat a frying pan over medium-high heat, add pork and cook until caramelised (about 5 minutes), then turn and cook until cooked through (about 3 minutes).

Add dill to potatoes and season to taste. Serve spiced pork chops with beetroot relish and potatoes and green salad, if desired.

Acknowledgement made of Gourmet Traveller Recipe