



PLAYFULLY

Family Feasts Snacks

PECKISH

ESKORT

Life's Delicious



American Hot Dog Toastie

Serves 4 • Prep time 5 minutes • Cook time 5 minutes

Ingredients:

2 Eskort American Hot Dogs
Gourmet Regular
4 slices sourdough bread
30 ml German mustard
4 gherkins

Method:

In a pan over medium heat, fry the sausages until they have browned and beginning to burst.
Toast the bread until it is nice and crispy.
Spread the mustard, add some sliced gherkins and then sliced American Hot Dogs



Moroccan Toastie

Serves 4 • Prep time 5 minutes • Cook time 20 minutes

Ingredients:

- 500 g Eskort BBQ Marinated Pulled Pork
- 4 slices sourdough bread
- 30 ml hummus
- cherry tomatoes on the vine
- 1 carrot, spiralized or julienned
- ¼ red onion, sliced
- toasted seeds or nuts of your choice (sunflower seeds, pumpkin and sesame work really well)

Method:

- Preheat the oven to 200°C.
- Cook the Eskort Pulled Pork according to the pack instructions.
- While that is in the oven, drizzle some olive oil over the cherry tomatoes and roast for 20 minutes until they are juicy and sweet.
- Toast the bread until it is nice and crispy.
- Spread the hummus on first, before spooning on a generous pile of Eskort Pulled Pork.
- Add the cherry tomatoes, some carrot, red onion and a handful of toasted seeds.

Bacon, Lettuce & Avo Toastie

Serves 4 • Prep time 10 minutes • Cook time 10 minutes

Ingredients:

200 g Eskort Rindless
Streaky Bacon
4 slices sourdough bread
30 ml mayonnaise
handful of mixed lettuce
½ avocado sliced
½ a lemon

Method:

Fry the Eskort Streaky Bacon in a tiny bit of olive oil to get it to be extra crispy!
Toast the bread until it is nice and crispy.
Spread the mayo, then add the leaves, bacon and avocado.
Squeeze the lemon juice over before adding a pinch of salt and pepper to finish it off!





SIMPLY

Family Feasts

Mains

SAVOURY

ESKORT

Life's Delicious



Herb Crusted Pork Fillet

Serves 4 • Prep time 10 minutes • Cook time 20 minutes

Ingredients:

1 x Eskort Pork Fillet
15 ml ground black pepper
15 ml dried oregano
15 ml dried basil
pinch of salt
generous splash of olive oil

Method:

Toss together the pepper and dried herbs. Rub onto the outside of the pork fillet. Heat the olive oil in a pan over medium heat and sear the pork fillet until it begins to brown. Add the salt here and continue to turn the fillet until it has browned on all sides.

You can either continue to fry the fillet in the pan until it has been cooked through, or you can transfer to a preheated oven at 180°C for 10 minutes to finish it off. Remember, a little bit of pink in your pork fillet is not a bad thing! You can dress this dish with some sautéed peas or a fresh summer salad.



Fresh Simple Summer Salad

Serves 4 • Prep time 10 minutes

Ingredients:

500 ml mixed Asian lettuce
2 carrots, spiralized or
julienned
¼ cucumber, sliced
¼ red onion, sliced

Dressing:

30 ml soya sauce
30 ml honey
15 ml mustard
3 ml minced garlic
60 ml water

Method:

Toss the salad ingredients together and set aside.

Whisk together the dressing and serve with your salad.

This dish will go well with any of the Eskort roasts as a fresh and summery side.





Honeyed Pork Neck Roast

Serves 6 • Prep time 5 minutes • Cook time 60 minutes

Ingredients:

1 Eskort Pork Neck
60 ml honey
5 ml ground sea salt
70 g tomato paste
70 ml chicken stock
30 ml olive oil

Method:

Preheat the oven to 180°C.
Whisk together the honey, tomato and chicken stock and set aside.
Rub the salt and olive oil on the pork neck before transferring to the oven for 30 minutes.
Take the pork neck out of the oven and pour over the honey tomato mix and return to the oven for another 20 minutes.
Serve with some steamed broccoli or a side salad!



Garlic-Parmesan Potatoes

Serves 2 • Prep time 5 minutes • Cook time 40 minutes

Ingredients:

- 300g baby potatoes
- 30 ml grated Parmesan
- 10 ml minced garlic
- pinch of salt
- pinch of ground black pepper
- splash of olive oil

Method:

- Preheat the oven to 220°C
- Peel and chop your baby potatoes.
- Toss the potatoes together with the olive oil, parmesan, garlic, salt and pepper before placing in the oven. Bake for 30 – 40 minutes.
- Serve together with an Eskort roast recipe along with a fresh summer salad!



SWEET

Family Feasts Sweets

SPARK

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Salted Dark Choc Bacon Truffles

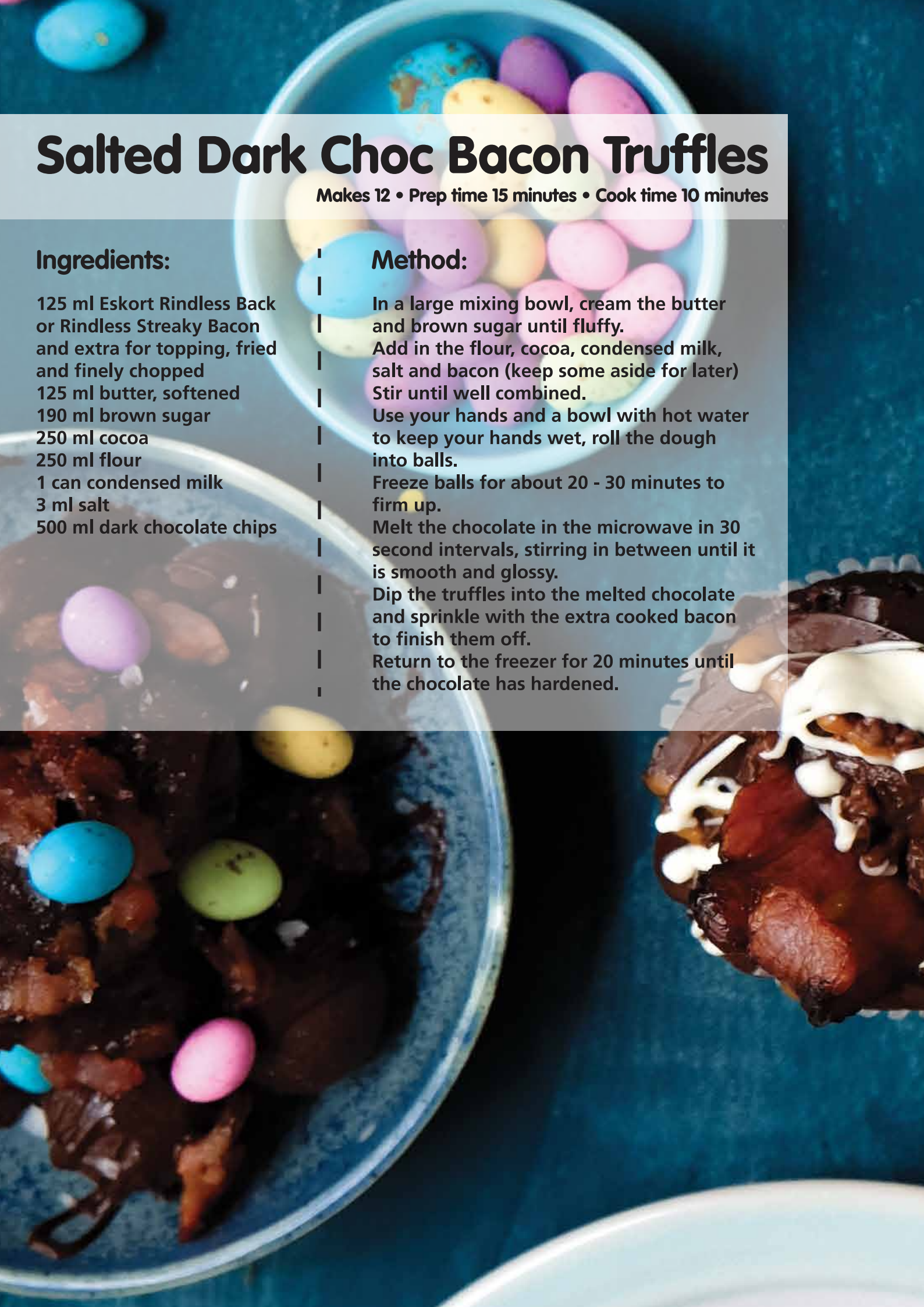
Makes 12 • Prep time 15 minutes • Cook time 10 minutes

Ingredients:

125 ml Eskort Rindless Back or Rindless Streaky Bacon and extra for topping, fried and finely chopped
125 ml butter, softened
190 ml brown sugar
250 ml cocoa
250 ml flour
1 can condensed milk
3 ml salt
500 ml dark chocolate chips

Method:

In a large mixing bowl, cream the butter and brown sugar until fluffy. Add in the flour, cocoa, condensed milk, salt and bacon (keep some aside for later) Stir until well combined. Use your hands and a bowl with hot water to keep your hands wet, roll the dough into balls. Freeze balls for about 20 - 30 minutes to firm up. Melt the chocolate in the microwave in 30 second intervals, stirring in between until it is smooth and glossy. Dip the truffles into the melted chocolate and sprinkle with the extra cooked bacon to finish them off. Return to the freezer for 20 minutes until the chocolate has hardened.





Double-Choc Salted Bacon Cupcakes

Makes 12 • Prep time 15 minutes • Cook time 35 minutes

Ingredients:

200 g Eskort Rindless
Streaky Bacon, fried
440 ml flour
500 ml sugar
250 ml cocoa
7.5 ml baking soda
7.5 ml baking powder
5 ml salt
2 eggs
250 ml milk
125 ml sunflower or canola
oil
10 ml vanilla
250 ml hot water
30 ml collected bacon fat

Icing:

250 ml butter, softened
190 ml cocoa powder
750 ml icing sugar
190 ml heavy cream

Method:

Preheat the oven to 180°C
Line the cupcake pan with cupcake liners.
Sift the flour, sugar, cocoa, baking soda, baking powder, and salt together.
In a separate bowl add the eggs, milk, oil, bacon fat and vanilla.
Add the wet ingredients to the dry ingredients and mix together until smooth.
Beat for 3 minutes on medium speed. Add the hot water slowly while beating.
The batter may be a little runny.
Spoon the batter into cupcake paper liners until 3/4 full.
Bake for 20-25 minutes.
Remove from oven and allow to cool for 10 minutes.
Take out of cupcake pan and place on a wire rack until completely cooled.

Icing Method:

Beat the softened butter on its own until smooth and fluffy.
Add cocoa and icing sugar alternately with heavy cream into the butter until it becomes a smooth and thick texture.
Cut 4 slices of fried bacon into tiny bits and add to the frosting.... stir well to blend throughout the frosting.
Cut remaining bacon strips into thirds and keep for later.
Frost the cupcakes using a piping bag and teether nozzle.
Stick a piece of Eskort Streaky bacon into the center of the frosted cupcake.

Chunky Choc-Chip Flap Jacks with Crispy Bacon

Chunky Choc-Chip Flap Jacks with Crispy Bacon

Serves 4 • Prep time 10 minutes • Cook time 15 minutes

Ingredients:

200 g Eskort Rindless Back Bacon or Rindless Streaky Bacon
250 ml flour
30 ml baking powder
5 ml baking soda
pinch salt
15 ml sugar
190 ml buttermilk
45 ml melted butter
2 eggs
5 ml vanilla extract
2 large bananas, chopped
125 ml chocolate chips
30 ml maple syrup (optional, can use honey or golden syrup as well)

Method:

Ready a pan over medium heat. Fry the Eskort Bacon until nice and crispy and set aside for later. Whisk together the flour, powder, soda, salt, and sugar. In a separate bowl, combine the buttermilk, eggs, vanilla, and butter. Gently fold the wet ingredients into the dry. Fold in the bananas and choc chips. Pour about $\frac{1}{4}$ cup of the batter into the pan at a time to make one flap jack. Cook until the sides are slightly browned and the flap jacks start to form little bubbles on the top. Flip and cook until browned. Serve warm with butter, syrup and a pile of Eskort Bacon!





Sweet & Salty Sprinkle Rods

Makes 8 • Prep time 10 minutes • Cook time 10 minutes

Ingredients:

200 g Eskort Rindless
Streaky Bacon
1 box pretzel or bread sticks
(about 8 – 10 sticks)
250 ml white chocolate chips
coloured confetti sprinkles
for topping

Method:

Wrap the bread sticks with the streaky
bacon. Pan fry over high heat until the
bacon has cooked through. Set aside to
cool down.
Melt the white chocolate, and drizzle over
the bread sticks before sprinkling with the
coloured confetti.