

# Heath Stores

H O R S M O N D E N

**British Food Fortnight 19<sup>th</sup> Sept to 4<sup>th</sup> Oct**

**Heath Stores Meal deals - Honey roast bacon joint**

**Bacon Joint only £8/kg (~£12 for 4 people)**

Celebrate the best of British food at Heath Stores - Buy at least 2 of the listed ingredients and receive 10% off them.

How British is a Sunday Roast? - Why not try honeyed bacon roast for something a little different.

## **Honey - roasted bacon with crispy roast potatoes**

This roast dinner is a firm favourite with the Mills family

Ingredients - for 4 people

### ***Roast Honeyed Bacon***

*1.5kg smoked back bacon joint from the deli at Heath Stores*

*200g Horsmonden Honey (~ half a jar)*

*¼ of a red chilli finely chopped*

*1 tablespoon mint sauce*

### ***Roast Potatoes***

*1.3kg Kent unwashed potatoes*

*1-2 tablespoons beef dripping*

*Ultimate Roast Potato Seasoning*

### **Roast Honeyed Bacon**

Turn oven onto 180C

Remove the rind and place bacon on roasting tray

Mix the honey, chilli and mint sauce, pour over the bacon ensuring it is fully covered.

Place bacon in oven and cook for 1 hour 15 min.

Bacon should be basted every 15 minutes for the first ½ hour then every 10 minutes thereafter.

Check that bacon is cooked to at least 75C and leave to stand for 20 minutes.

### **Roast potatoes**

Put a pan of water onto boil

Wash and peel potatoes

Put beef dripping in oven tray and place in oven (180C)

Cut potatoes into small chunks (~ 5 cm) and boil for 5 minutes

Drain, return potatoes to the pan and with the lid on give it a good shake to fluff up the potatoes.

Place potatoes on to oven tray with the hot dripping, add ½ pack of the roast potato seasoning and toss the potatoes in the dripping - return tray to oven and cook for 40-50 minutes. Turn oven up to 220 C for the last 20 minutes.