



Roast Pork with Yorkshire Puddings

Serves 4

Ingredients

For the Pork:

2.25kg/5lb Loin of pork, chined

1 Small onion peeled

Sea salt

Water



Aunt Bessie's Accompaniments

Aunt Bessie's Original Yorkshire Puddings

Aunt Bessie's Homestyle Roast Potatoes

Aunt Bessie's Honey Glazed Parsnips

Aunt Bessie's Mashed Carrot & Swede

Aunt Bessie's Sage & Onion Stuffing Balls



Method

1. Pre-heat the oven to 240°C/475°F/Gas 9
2. Halve the onion and wedge the two pieces in underneath the meat.
3. Using the water and salt, follow my top tip on how to 'Make your Crackling Crackle'.



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4. Place the pork on a high shelf in the oven and roast for 25mins.
5. Turn the heat down to 190°C/375°F/Gas 5, and cook for a further 2½ hours.
6. During this time follow the on-pack instructions for my meal accompaniments.
7. To ensure the pork is cooked all the way through, insert a skewer in the thickest part and the juices that run out should be clear.



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