

# ***Ballencrieff Pork Loin with Apples & Belhaven Best***

**Serves 2**

**Ingredients:**

- 2 Ballencrieff boneless pork loin slices, fat trimmed
- 1 Large onion, peeled & sliced
- 1 tbsp (10 ml) olive oil
- 1 Apple, washed, cored & cut into wedges
- 1 Small bottle Belhaven best
- Freshly milled salt & pepper
- 1 tsp brown sugar

**Method:**

1. Heat oil in pan and sauté onion.
  2. Add pork and sear for 3 minutes on each side.
  3. Add about half the ale and allow to reduce as it simmers.
  4. Add apples, sugar, and cook until tender for approx 15mins adding more ale as required – you may not need it all.
  5. Add a teaspoon of cornflour dissolved in ale to adjust consistency as required to give a clear glaze sauce. Bring to the boil once more prior to serving. Taste to adjust seasoning.
- Serve with local potatoes, boiled and finally tossed in pinhead oatmeal to finish.