

Pig Sty Pie



I came up with the idea of this pie because I was thinking one day we've got Shepherd's Pie for lamb and cottage pie for beef but nothing for pork.... so here it is. You can add or remove most of the ingredients (apart from the Pork Mince naturally)!

I've used some store cupboard items like Lazy Garlic, you can substitute that for 2/3 cloves of Garlic (in the photo above I used Garlic Granules). I also used some leftover Mashed Potato, but you can use fresh Mashed Potato as it will probably spread better. The one thing I wouldn't scrimp on is Cider, I usually use a Welsh Cider, that wasn't available for the purposes of the photograph but any dry cider will do, not the type you drank as a teenager in the park though.

Ingredients

- Olive Oil
- 1 and ½ Tsp Lazy Garlic
- Bacon Lardons
- 1 Red Pepper
- Tomato Pureé
- 1 Leek
- 1 Tbs of Paprika
- 2 Tsp Dried Sage
- Mashed Potato
- 1 Apple
- 500 ml of Cider
- Grated Cheese
- Salt and Pepper

Also Needed

- Frying Pan/Wok
- Wooden Spoon/Spatula
- Knife
- Table Spoon
- Chopping Board
- Pie Dish

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Method:

- 1 Preheat the oven to 200⁰ Celsius.
- 2 Finely chop the onions and set aside to use later, then finely chop the leeks and pepper and do the same.
- 3 Peel the apple and chop, you can put it in water to stop it going brown (oxidising) or you can leave it in a container as it is.
- 4 Put 1tbs of Olive Oil into a pan and heat on medium high heat.
- 5 When the pan is hot, fry the bacon lardons in a pan for a few minutes, once they have browned, remove them. The lardons are optional.
- 6 Add in a finely chopped onion and garlic. Cook them until the onion starts to brown.
- 7 Cook the onions long enough for them to soften, when they've reached that point add the pepper and leeks
- 8 Add the pork mince and break up, cook until it has browned and cooked through.
- 9 Add the paprika and sage and mix thoroughly
- 10 Add cider and chopped apples and cook until the alcohol has evaporated and the apples are soft. You'll be able to smell when the alcohol has evaporated and you'll also taste that it's gone.
- 11 Add the tomato pureé and stock and allow to reduce on a lower heat.
- 12 Once cooked place in a pie dish and allow to cool,
- 13 Once cool, top with the Mashed Potato and sprinkle over a cup of grated cheese. I've used left over mashed potato when I

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made it for the purposes of the blog but here are the ingredients to make mashed potato, we'll cover that again.



- 14 Cook in the oven until the top is golden brown. As you can see below I've just served it on a plate as it is, I ate it with a slice of bread to mop up the juices.

