



HARRINGTON'S
TASTY RECIPES

Harrington's Glazed Kassler Rack with the Trimmings

Serves 4-6 as a festive lunch

Plating & Preparation

- 1 Harrington's Kassler Rack - skin removed and scored
- 1 recipe of maple & pineapple glaze
- A little dijon mustard
- 1 recipe apple & cranberry stuffing cut into cakes, browned and reheated
- 1 recipe Cumberland sauce
- Salads & glazed seasonal vegetable of your choice

Method

1. Preheat an oven to 170°C.
2. Coat the kassler rack with dijon mustard and place in the oven on an oven tray for five minutes to dry slightly. Next pour the glaze over the rack and place back in the oven. Remove every 5-10 minutes and spoon the glaze from the bottom of the oven dish over the rack. Continue to do this until the rack is evenly glazed. This should take between 35-45 minutes
3. Remove the rack from the oven and rest for a further 10-15 minutes in a warm place loosely cover with foil.
4. Slice the rack and serve with the hot stuffing cakes, Cumberland sauce and seasonal vegetables and salads of your choice.

Apple and Cranberry Stuffing

- 50ml olive oil
- 250g Harrington's bacon - diced
- 1 Tbsp garlic - chopped
- 50g celery - fine dice
- 1 large onion - fine dice
- 1 carrot - fine dice
- 1/2 Tbsp dried sage
- 1 tsp fresh sage - chopped
- 2 tsp fresh thyme - chopped
- 1 apple - peeled & diced
- 50g dried cranberries
- 150ml chicken stock
- 150ml apple juice
- 3-4 cups panko bread crumbs
- A little salt and milled black pepper to taste

Continues



Method

1. In a large pot, heat the oil and add the bacon and cook until golden. Next add the garlic, diced vegetables and all the herbs. Cook over a medium to low heat until all the vegetables are cooked.
2. Add diced apple, cranberries, chook stock, apple juice and salt and pepper. Bring to the boil and remove from the heat.
3. Add the panko bread crumbs and combine to form a firm stuffing.
4. Cool slightly and roll with cling film to for 60mm diameter logs.
5. Chill fully before cutting into cakes

Maple and Pineapple Glaze

- 150ml maple syrup
- 350ml pineapple juice
- 3 Tbsp brown sugar
- 3 Tbsp whiskey
- 1/4 tsp ground cloves

Method

Place all ingredients into a pot and bring to a simmer, reduce until syrupy and chill until needed

Cumberland Sauce

- 1 cup red currant jelly
- 1/4 cup red wine
- 1 orange zest and juice
- 1 lemon zest and juice
- 1 Tbsp brown sugar
- 1/4 tsp dry mustard
- 1 pinch cayenne pepper
- 1 pinch ginger powder
- Salt to taste
- Black pepper to taste

Method

Place all ingredients into a pot and bring to a simmer. Cook for 10-15 minutes and the sauce is just beginning to thicken. Remove from the heat and cool. The sauce will thicken more once cooled.