



HARRINGTON'S
TASTY RECIPES



Ultimate Double Bacon Buttie

Serves 4

- 8 rashers Harrington's Ultimate Middle Bacon
- 4 baps, sliced in 1/2
- Tamarillo ketchup
- Bacon jam
- 4 size 7 eggs
- Room temperature butter

Serving

1. While frying the bacon, warm the baps in the oven.
2. Once cooked, set aside the bacon on paper towels and continue to fry the eggs.
3. Butter the bread & put your buttie together with lashings of bacon jam and ketchup.
4. Boom.

Bacon Jam

- 375g Ultimate Shoulder Bacon, cut into lardons
- 1 cup shallots, finely chopped
- 1/4 cup onion, finely chopped
- 2 garlic cloves, finely chopped
- 1/4 tsp smoked paprika
- 1/4 cup brown sugar
- 1/4 cup bourbon
- 1/8 cup balsamic vinegar
- 1/4 cup maple syrup

Directions

1. With a dash of canola oil gently fry the bacon in a saucepan till crispy.
2. Add the shallots, onion and garlic. Scraping the bottom of the pan continue cooking till these are soft and translucent.
3. Add the paprika and cook out for a minute.
4. Next add the brown sugar stirring to combine.
5. When the sugar has dissolved add the bourbon and balsamic vinegar. Cook down until these have evaporated.
6. Stir in the maple syrup and season with a little sea salt to taste.
7. Set aside to cool before using.
8. Store left over jam in the fridge and bring out to room temperature before using again.

Continues...



Tamarillo Ketchup

- 300g x tamarillo
- 125g x Legos tomato paste
- 100g x sherry vinegar
- 30g x back strap molasses
- 100g x soft brown sugar
- 30g x Jack Daniels
- Pinch of white pepper, ground clove and garlic powder.

Directions

1. Dice 300g tamarillos and stew for 15 minutes, or until cooked.
2. Put everything into the pot and simmer very gently for a further 15-20 mins.
3. Season with the spices & sea salt to taste.
4. Store in the refrigerator.

Note

You can puree the ketchup if you want a smooth texture. You can also replace the tamarillos with other seasonal fruits, such as feijoa, cherries and plums.
