



# Apple and Pork Pats

NIBBLEDISH CONTRIBUTOR

## Ingredients

200g lean pork mince  
1 apple  
100ml hot vegetable stock  
some cornflour  
bit of oregano  
bit of thyme  
1 tbsp sage  
1 tsp cinnamon  
some lemon zest  
1 small egg, beaten  
some flour  
half a red onion, chopped

## Instructions

- 1) Chop the apple into 10 wedges.
  - 2) Mash two of the wedges and mix with the mince, herbs and zest.
  - 3) Add some of the egg into the mixture, with a bit flour if it gets too sticky.
  - 4) Make 8 balls out of the mixture.
  - 5) Fry the balls over a low heat, turning them frequently to make sure they don't burn.
  - 6) Mix a bit of cornflour into the stock and add to the pan.
  - 7) Add the onions and apple wedges and leave to simmer until everything is piping hot.
  - 8) Serve with cheesy mash!
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