

RAISE YOUR GLASS, KNIFE AND FORK...

If there's one thing nobody can debate, it's the British ability to make a great beer, and with the rapid increase in the numbers of local microbreweries popping up all over the place it's easy to find one that suit your tastes. Beer isn't just for drinking of course – though nobody will mind if you can't resist a mouthful, or two, as you cook!



SLOW ROAST BELLY PORK IN WEETWOOD ALE

Ingredients

1kg belly pork on the bone	1 onion, sliced into rings
2 carrots, roughly chopped	300ml water
330ml Weetwood Cheshire Cat beer (or lager)	
1 tin of chopped tomatoes	A few sprigs of thyme
Sea salt	Olive oil

Method

Pre-heat the oven to 140°C (fan), 160°C non fan, Gas 4. Score the skin of the belly pork with a sharp knife, then trickle over a little oil, sprinkle with sea salt and rub well into the slashed surface.

Place the onion, carrots, tomatoes and thyme into a roasting tin big enough to comfortably fit the pork, place the pork on top then pour in the beer and enough water so that the liquid comes about 2/3 of the way up the side of the meat.

Put into the oven for four hours. When the four hours are up, heat the grill to its highest setting and slide the pork under so the skin can bubble and puff up. You must watch the pork continuously as it can burn very quickly. Once suitably 'crackled' transfer the pork from the roasting tin to a wooden board, discarding the vegetables, and carve!

BEER BATTERED TIGER PRAWNS

Ingredients

225g self raising flour
275ml Weetwood Blonde beer (or lager)
Salt and freshly milled pepper
24 raw tiger prawns, de-veined
Vegetable oil for deep frying

Method

Place the flour, salt and pepper into a bowl and whisk in enough of the beer to end up with the consistency of very thick cream.

Heat the oil to 180°C or until a cube of bread browns in 15 seconds.

Lightly dust the prawns in flour, the dip into the batter and fry until crisp and golden. Drain on kitchen paper and serve with mayonnaise and lemon wedges.

Recipes courtesy of Gail Wundke