



# CHERRY COLA PORK



*a Masterclass in Meat...*

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## CHERRY COLA PORK

### Cooking Instructions

Remove any outer sleeve packaging plus any over wrapping or film.  
Leave the pork steaks or slices in the ovenable aluminium tray, brushing with an excess glaze.

Place the tray into a 170°C preheated oven and cook for 15 minutes, then turn over steaks.  
Cook for a further 10-15 minutes or until a core temperature of 75°C has been reached.

Leave to rest for 5 minutes before serving with savoury rice and / or a green salad.

For more great recipe ideas from the Q Guild visit [www.qguild.co.uk/recipes](http://www.qguild.co.uk/recipes)

### About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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