

**Rediscover the taste of Tesco bacon joints : taste the change / Tesco Stores Limited.**

**Contributors**

Tesco (Firm)

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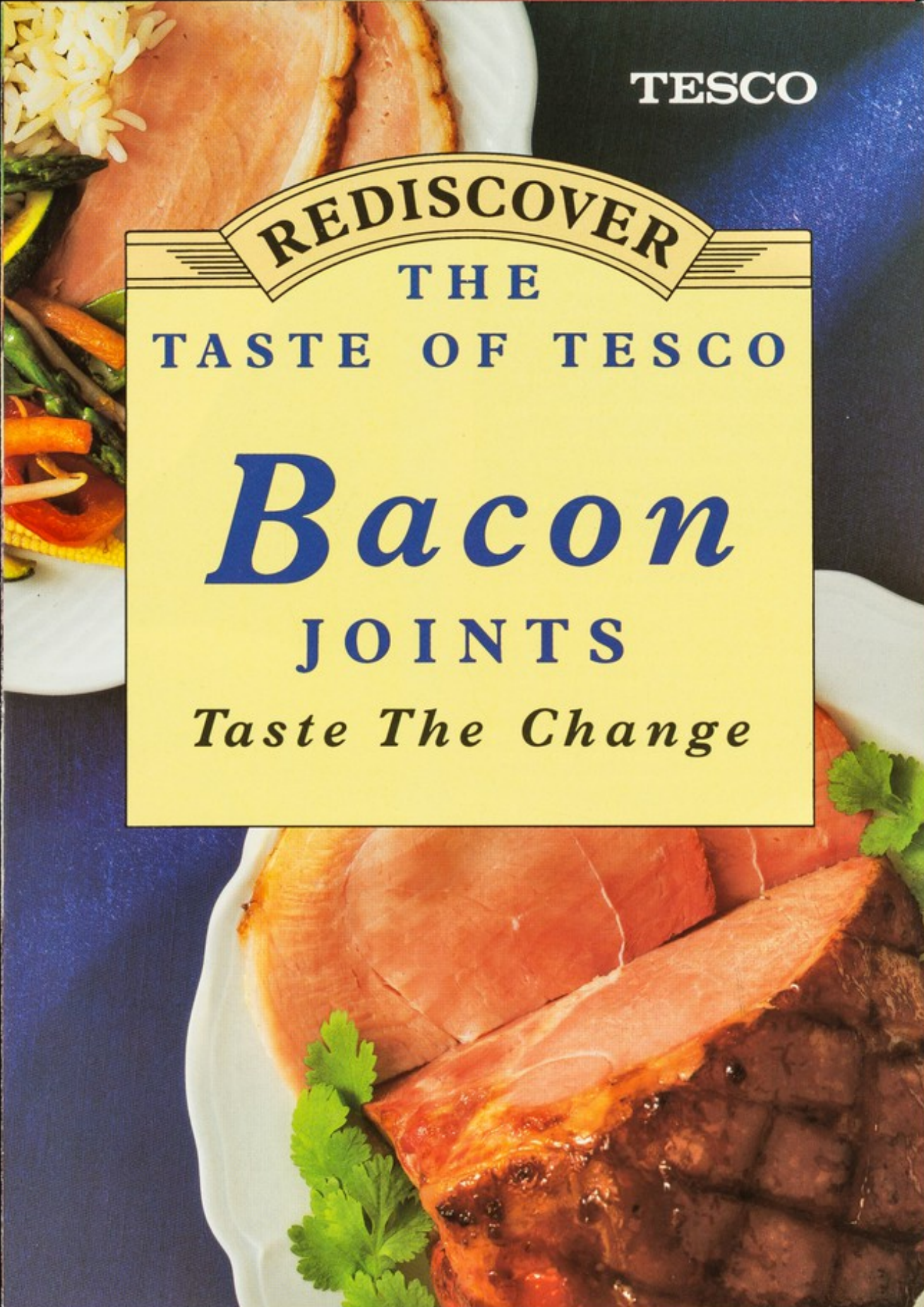
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TESCO

REDISCOVER  
THE  
TASTE OF TESCO

*Bacon*  
JOINTS  
*Taste The Change*



## BACON JOINTS

Bacon has been a firm favourite with the British for many years. In recent times we've recognised it's not just a tasty nutritious meat but also really versatile.

With half a dozen different cuts to choose from, you'll be surprised how many simple and delicious dishes you can create using our top quality gammon, bacon, hock or collar joints. Here's a few ideas for you to try.

### TESCO BACON

As part of our commitment to customer service, we've carried out considerable research over several months and identified the products we know you like best.

The smoked flavour is now that little bit more tasty.

We've also improved our bacon packaging, to make it easier for you to select the joint that's right for your recipe and your pocket.

### GAMMON JOINT

Produced from whole, trimmed legs of pork, our gammon joints are delicious when served either hot as a traditional roast or cooked and then served cold as your own "home cooked" roast ham.

### BACON JOINT

This prime quality shoulder joint uses only carefully trimmed pork to produce a lean cut for health-conscious customers. It offers premium quality at our everyday low price.

### HOCK JOINT

An ideal economy-priced roasting joint, it's produced from boneless shoulder of pork.

### COLLAR JOINT

The tastiest bacon roasting joint, it's produced from boneless shoulder of pork.



## EASY ROAST

### BACON

Today's bacon joints are very easy to roast.

Though you may remember the bad old days when bacon had to be soaked and pre-boiled before roasting, all you need do now is cover your joint with foil and put it straight into the oven. It makes a tasty meal that's quick and simple to produce.

## FRUITY

### BACON JOINT

#### Ingredients:

350g (12oz) Dried Fruit Salad  
2 x 15ml sp (2 tbsp) Clear Honey  
4 x 15ml sp (4 tbsp) Orange Juice  
Pinch Mixed Spice  
900g (2lb) Smoked or Unsmoked Collar Joint  
4 Cloves

Serves: 6

#### Method:

1. Place the fruit salad, honey, orange juice and mixed spice in the base of a large casserole dish.
2. Stud the bacon with the cloves. Place in the casserole dish. Cover and cook in the oven following the instructions on pack.
3. Remove the cloves before serving.

Serve sliced with jacket potatoes & sliced courgettes.

## EASTERN STYLE

### BAKED GAMMON

#### Ingredients:

900g (2lb) Smoked or Unsmoked Gammon Joint  
2 x 15ml sp (2 tbsp) Hoi Sin Sauce  
1 x 15ml sp (1 tbsp) Soy Sauce  
1 x 5ml sp (1 tsp) Clear Honey

Serves: 6

#### Method:

1. Remove gammon from outer packaging.
2. Cook in the oven following the instructions on pack for half the calculated time.
3. Remove the outer layer of fat if any. Mark into diamond shapes with a sharp knife.
4. Mix the remaining ingredients together and brush over the joint. Return to the oven for the remaining cooking time.

Serve with stir fry vegetables & rice or new potatoes.



## GARLIC & CITRUS

### BACON

**Ingredients:**

675g (1½lb) Smoked or Unsmoked Bacon Joint

3 Cloves Garlic, peeled and sliced

Rind and Juice of ½ Lemon

Rind and Juice of ½ Orange

**Serves: 4**

**Method:**

1. Remove outer packaging from the joint.
2. Cook the joint in the oven following the instructions on pack. Remove after half the cooking time.
3. Make small slits all over the bacon using a sharp knife. Insert a slice of garlic into each slit.
4. Pour the juices over the joint and sprinkle with the lemon and orange rind.
5. Return to the oven for the remaining cooking time.

Serve thinly sliced with baby new potatoes cooked in their skins & whole green beans.

## TASTY TIPS

*Bacon joints make delicious meals whether they're served hot as a main meal or cooked and then served on their own or with other cuts of cold meat.*

*All our joints are boneless and very easy to carve.*

*Any left-overs can be diced and cooked and used as fillings for omelettes, pancakes, pastries and flans.*

*That's the beauty of Tesco bacon; it always offers appetising variety at down-to-earth prices.*



All products featured subject to availability.  
Tesco Stores Limited, Cheshunt, Herts EN8 9SL.

