

THE 9 LIVES
HONEY & LIME PORK
CHALLENGING / SERVES 6 PEOPLE
ENHANCE THE LUXURIOUS
QUALITY OF THIS DISH WITH
9 LIVES RESERVE CABERNET SAUVIGNON

INGREDIENTS

6 limes, 1 cup of olive oil, 2 pounds of pork, 3 and half ounces of liquid honey, 2 cups of beef stock, Freshly ground salt and pepper

Wash, grate the rind and use your claws to squeeze the juice of three limes. Delicately mix together the rind of the limes, olive oil, salt and pepper. Let your senses go wild as you place the pork in a deep oven dish and bathe it liberally in the zesty lime marinade. Cover and place in the refrigerator for 24 hours, kick back and get snoozing... having completed the first step of this incredibly special 9 Lives dish, you've earned it.

Drain off the marinade and seal the pork for three minutes on each side in a very hot frying pan... you can use your paws to flip if you like. Transfer into a deep oven dish, remove the fat from the frying pan and spray with lemon juice. Add the sticky honey and heat until it begins to caramelize. Season to your heart's content with salt and pepper and pour liberally over the pork.

Cover with aluminium foil and place in a pre-heated oven for an hour and a half, turning the pork every 20 minutes. Slice the three remaining limes in half. Remove the pork from the oven and add the limes to the dish. Increase the oven's temperature to 356°F and cook for a further 30 minutes, turning the pork every 15 minutes.

Serve alongside a fresh salad of tomatoes, baby spinach and grated parmesan cheese, seasoned with olive oil, salt, pepper and the juice of a lemon. The final result will be nothing short of purrrrrfect!

Pro tip: Be really clever and cover the steaks with the cut limes, juicy side down, for the final 30 minutes.
Zesty and magical... just like our mythical 9 lives friend!