

An odd name for a recipe? It refers to the very old Simon and Garfunkel song ?Scarborough Fair? which has Parsley, Sage, Rosemary and Thyme in the lyrics ? Which were all in this crusting!

Ingredients:-

2 Slices of (Gluten free in our case) Bread, crumbed
Parsley, Sage, Rosemary and Thyme ? Fresh if you have it, or dried
1 Shallot, chopped
1 Egg beaten
Salt & Pepper
Oil

Method:-

(1) Lightly fry the Shallot until it has softened and set aside.
(2) Whisk the Egg.
(3) In a large bowl combine all the ingredients to form a stuffing sort of texture
(4) Press the crust onto the top of a Pork Shoulder joint and cover with foil.
(5) Roast at 180c for about 45 minutes.
(6) Remove the foil and roast for a further 10 minutes.

We served this with Sprout Bhaji in a bit (Gluten free) Yorkshire Pudding, Carrots and Peas, Roast Spuds and lots of Onion Gravy.