**Menu Dirty Dozen 2021**

**Hoggy’s Dellends** - Matthew Hoggard and Dez Turland- Milton Keynes College

Death By Bacon

Glazed Taiwanese Toma Pork / 90 Day Dry Aged Artio / Fermented Black Garlic / Pickled Daikon & Apple / Peanuts / Mandarin / Bamboo Shot of Kavalan

**Poynton’s Pirates** - Mark Poynton – Sam Carter- Grimsby Institute

Pressure cooked & BBQ Ham Hock – Smoked Crème Fraiche – fermented apple &turnip Slaw and brioche Bun

Slow Cooked Osso Bucco – Crackling – Salsa Verde (coriander) and charred Jalapenos

**Milkies Swine’s** - Adam Lestrelle and Dennis Mwakulua- Basingstoke College

BBQ Char Sui Pluma Doughnut, Sweet & Sour Jam, Chorizo & Vinegar Popcorn.

BBQ Dingley Dell Shoulder Blade, Cucumber, Mint, Coconut & Coriander Salad, Pork Scratches Bun

**Paton’s Porketeers** - Alan Paton and Matt Willby- Colchester Institute

I - bru Mc Pig

Cacao porky taco

**Jabba The Nuts** - Nutter- Rob Kennedy- Pork Tenderloin and Nuts- Loughborough College

Chargrilled kebab’ Katsu sauce’ coconut crumble’ yoghurt flatbread’ coriander

Porky 🐷 dib dab Dipping sticks’ Pork mirror glaze’ crunch’ pickled apples

**The Mardy Mods** - Russell Bateman– Jean Paul – North Hertfordshire College

BBQ’d Dingley Dell Pork Ribeye, Charcuterie Sauce, Baked Squash, Smoked Cream, Pickled Cucumber

**Delia’s Darlings** - Eric Snaith – Fred Bambridge – West Suffolk College

BBQ rib, bread and smoked butter, pickles

Pancetta and fior di latte sando. Eric's barbecue sauce, Dingley Dell Nuada mayo, Corn, Burnt husk emulsion.

**Smithy’s City Slickers** - Adam Smith- Jonas Plangger - Farnborough College

BBQ Lobster Roll with Coworth Kimchi, Dingle jowl and Iceni salami

Dingle Dell smoked Bacon and treacle Choux with pecan praline

**“Mighty Morphin Pork Arrangers”** John Jackaman & Barney O’Connell - City College London

North Carolina smoked shoulder of pork served in a potato bun with North Carolina coleslaw and vinegar sauce

Homemade Black pudding Suffolk apple crumble with a treacle smoked bacon, liquid Nitrogen, vanilla ice cream.

**Los Dos Amigos Peludos** – Lee Cooper - Greg Emmerson- Cambridge Regional College

Koji marinated pork neck steam, with tamari pickled wood ear mushrooms, apple, burnt carrot, grilled enoki , chamoy sauce

Tenderloin – Corn Miso, Mole Negro, Taco, Pickled Chilli and sala de los Condenados

**Claxton’s Crafty Cockney Rebels -**Nick Claxton Webb – Scott Taylor – New Suffolk College

Crafty Claxton’s Kung Fu Bao Bun – Kimchi Slaw

Suffolk’s surprise Pork , fun and Spice

**The Dare Devil BBQ’s** - Jazz Dawar and Greg Cheeseman- Eastleigh College

Jerk Pork leg Roti with Chorizo Jam

Slow cooked pork with mango, strawberry and avocado salsa