



Recipe Card

RECIPE NAME

SWEET CIDER PORK

Ingredients

1 KG PORK LOIN, CUT TO 3CM CUBES

4 - 6 APPLES, FINELY SLICED

1 - 2 INCHES LEEK, CHOPPED

1 BOTTLE APPLE CIDER

CINNAMON, 1 - 2 TSPN

SALT & PEPPER, TO TASTE

KOSHER SALT, 1 TBLSPN

WHOLE CREAM

5 - 10 BUTTON MUSHROOMS, SLICED

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Method

1. Melt butter in pan on high, cook pork until brown, add mushrooms, leek, salt, pepper and cinnamon, stir.
2. Add 1/2 bottle of cider, 1 cup at a time, allow to cook down. Add apple slices and allow to cook. Stir often.
3. Transfer to large pot, reduce heat to medium-low, add cream 1/4 cup at a time and stir through.
4. Add kosher salt, and top up pot with enough water to cover pork mixture. Cook on medium-low for 1-3 hrs. The longer the pork can cook, the more tender it will be.

Serve with creamy mashed potato, and greens.

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