

Check out this pork shoulder recipe

By Jerry Marlowe

Special to The T-R

Hello, all you kind readers.

Another year has flown by.

Hopefully you are in the midst of coming up with a New Year's Day treat for all your ravenous friends and relatives. You want to stay with traditional fare and that calls for a supercalifragilisticexpialidocious dish which features pork. And by golly I have a real winner for your table.

Here we go with a cider braised pork shoulder plus caramelized onion and apple confit.

With heartfelt apologies to Mary Poppins, here is what you will need to gather up.

CIDER BRAISED PORK SHOULDER WITH CARAMELIZED ONION AND APPLE CONFIT

2 ½ pounds pork shoulder
2 tbs olive oil
4 large yellow onions halved and sliced
¼ cup of good brandy like Calvados
a large peeled Granny Smith Apple cut into ½ inch cubes
2 big fresh garlic cloves chopped
1 tbs fresh thyme or a tsp dried thyme
1 cup of apple cider
1 cup chicken stock
1 tbs good Dijon mustard
Salt and pepper

Now fire up your oven to 400 degrees. Here we go.

Brown your pork in the oil and then transfer to a plate. Add the onion plus a tsp of salt. Sauté that on medium for about 18 to 20 minutes being careful not to burn them. Now add

the brandy, and stir to deglaze the pan. Now add your apples, garlic, thyme, and cook for 30 seconds. Return the pork to the pot right into the onions, and at this point add your cider and stock. Stick that in the oven and reduce the temperature to 325 degrees. Let your wonderful dish braise for 2 ½ to 3 hours. Chilled white Riesling or your favorite white wine will go nicely.

Remove the pork. You might need to cook the mixture for a couple of minutes as you add the mustard and taste to see if a little more salt and pepper might be needed.

Please enjoy ... and I wish you a successful New 2019 year.

I want to thank you kind readers for tolerating my attempts to entice you to try some of my culinary attempts. I just want to satiate your ravenous



MARLOWE

appetites with some tasty dishes we have enjoyed over the past years. Thank you for your kind words when I have the pleasure of running into you around town. Jerry and Willi Marlowe.