Pork Apple Stew

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Pork Apple Stew

2 lbs pork tenderloin (?) or 1.5 lbs
2 large honey crisp apples
         Peeled and diced
(or 3 med)
1 box of chk broth
1 cup apple cider
1 sweet onion diced (1 large)
1.5 cups carrots diced
1.5 cups celery diced(can peel too if you like)
1/4 cup flour
Large handful crazins (dried cranberries) or 2 handfuls
2 T fresh thyme (less if dried)
2 bay leaves
Salt and pepper
Greek seasoning (that's what it's called, if you can't find no biggy)
Evoo
Butter

Cut up raw pork (bite size)
In a pot heat oil (2T?)
Brown pork with salt and pepper
When almost done browning sprinkle all flour more salt and pepper
Sprinkle Greek seasoning over flour
Cook for a bit more to cook off flour taste
Remove pork (it won't be cooked all the way yet)
There will be flour stuck on bottom of pan
That's good
Add butter (2T ?) and oil
Add onion, carrots , and celery salt and pepper
(I always use sea salt, not as salty)
As those are cooking (to soft) scrap bottom of pan and get all that good stuff off bottom
Once veggies soft
Add back pork
Chk broth and apple cider
(might still be scrapping some?)
Bring to slow simmer
Add thyme and bay leaves
Add apples
Cook slow for 25-30 min?
Or until ready to serve
Should have thickened nice by then?
Just before serving add dried cranberries
They plump up nice 10 min?
And serve

with biscuits or bread

This is not a recipe I have written down
Just follow cooking instincts
I'm home wed afternoon late
Call with any questions
Also I try to cut up pork and apples about same size
U might need more broth or less of other things??
The amount of onion you cut up put that amount of carrots and celery too
Sorry don't have real measurements
You can also buy a pork roast too , whatever you can find
Also remove bay leaves before serving

Once you cook one stew
All are done about same;))
You can do it!! Good luck
Love you
J
Xo

Sent from my iPhone