



Apple Cider Pork Roast

Spice Rating: 2/10

Description:

Apple Cider Pork Roast is a delicious and savory dish made with a tender pork roast cooked in apple cider, accompanied by the flavors of caramelized apples, onions, and garlic. It is a perfect combination of sweet and savory flavors that makes it a comforting meal.

Ingredients:

- 1 pork roast (approximately 1.5 pounds)
- 1 cup apple cider
- 2 apples, sliced
- 1 onion, sliced
- 3 cloves of garlic, minced
- 2 tablespoons olive oil
- 1 teaspoon dried thyme
- Salt and pepper to taste

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a large skillet, heat the olive oil over medium-high heat. Season the pork roast with salt, pepper, and dried thyme, and then sear it on all sides until browned. Remove the pork roast from the skillet and set it aside.
3. In the same skillet, add the sliced apples, sliced onions, and minced garlic. Cook for about 5 minutes until the apples and onions have softened slightly.
4. Place the seared pork roast in a baking dish, and pour the apple cider over it. Arrange the cooked apples, onions, and garlic around the pork roast.
5. Cover the baking dish with foil and roast in the preheated oven for 1 hour. After 1 hour, remove the foil and continue cooking for an additional 30 minutes, or until the internal temperature of the pork reaches 145°F (63°C).
6. Once the pork roast is cooked through, remove it from the oven and let it rest for about 10 minutes before slicing.
7. Serve the sliced pork roast with the cooked apples, onions, and garlic, along with some of the pan juices as a sauce.