Apple Cider Braised Pork Belly

1 pork belly

Salt and pepper to taste

2 onions

10 garlic cloves

5 sprigs thyme

1 gallon apple cider

2 cinnamon sticks

Preheat oven to 300 degrees.

Season the pork belly with salt and pepper and pan sear in a large pan until golden brown.

Meanwhile, thinly slice the vegetables and thyme and add them to the pork belly. Add the apple cider and cinnamon sticks, bring to a boil and cover with foil.

Transfer the pan to the oven and cook at 300 degrees until the pork is tender, about 3 hours. Let the pork cool in the liquid and then refrigerate in the liquid overnight.

Remove the pork from the braising liquid. Strain braising liquid. Reduce the braising liquid over medium-high heat. Pour the reduced braising liquid over pork, slice the pork and serve.