



Pork Stew

Yield: 6 Servings

Ingredients:

20 oz pearl onions

5 slices thick-cut Applewood Smoked Raw Bacon, cut crosswise into 1/4-inch-thick strips

2 Tbsp all purpose flour

3½ lbs Curly's Smoked Pulled Pork

Coarse kosher salt

½ cup chopped shallots

1 ½ cups chopped parsnips

2 Tbsp fresh sage, chopped

2 cups low-salt chicken broth

1 12-oz bottle hard apple cider

1½ lbs unpeeled baby red potatoes cut in half

3 cups peeled, seeded and diced Granny Smith apples

1 Tbsp Dijon mustard

Preparation:

1. In a large dutch oven, render bacon slowly over low heat until brown.
2. Add onions and flour and cook over low heat for 6 minutes, stirring as not to burn the onions or bacon.
3. Add pork, shallots, parsnips, sage, chicken broth, cider and potatoes, and simmer on low for 15 minutes.
4. Place apples and Dijon into stew and simmer for 5 minutes and serve.

