

Slow Cooker Recipes



Slow Cooked Pork with apples

Pork and apples are a classic combination, served with crème fraîche

Ingredients

- **1kg Diced Pork (from The Artisan Butcher's Slow Cooker Pack)**
- 2 tbsp oil - vegetable, rapeseed or sunflower
- 2 onions, halved and finely chopped
- 1 clove garlic - peeled and grated
- 3 eating apples - cored and quartered (you can leave the skins on)
- 250ml chicken stock
- 1 tbsp Dijon mustard
- 6 sage leaves - finely sliced
- 3 tbsp half fat crème fraîche

Method

- Turn on the slow cooker to HIGH to start to warm up
- In a frying pan heat the oil and fry the pork until brown, then transfer to the slow cooker, (do this in batches if necessary so it's not overcrowded in the pan)
- Fry the onion and garlic until they start to soften, then add to the slow cooker
- Add the stock and the mustard to the pan until hot and then tip into the slow cooker
- Add the apples and the sage to the slow cooker and season with black pepper
- Put lid on the slow cooker, turn down to LOW and cook for around 6-8 hours
- Just before serving stir in the crème fraîche
- (If you are planning on freezing some for later take some out to cool, before adding the crème fraîche)

Serving suggestions

- Serve with rice or mashed potatoes, and some green veg of your choice
- If you've any left then let it cool and then freeze into portions for another great supper!

Thanks to BBC Good Food for inspiring this recipe