

Apple Vinegar Roast Pork

written by The Recipe Exchange | March 25, 2016

Ingredients

1 pound pork shoulder
1/2 apple
1 tsp salt
1/2 tsp pepper
4 sprigs thyme
3 1/3 tbsp water
3 1/3 tbsp white wine vinegar
1 tbsp honey

Directions

Rub the salt and pepper into the pork meat. Cut the apples into cubes.

Heat some oil in a frying pan and cook the pork until both sides are nicely browned. Add thyme and apples and bake for 25 minutes at 475 degrees F.

Once it's done, take out the meat and wrap tightly in foil. Let it sit for about 10 minutes to finish cooking.

Add water and vinegar to apples and cook until it starts to thicken.

Slice the pork and serve with the apple vinegar sauce.