

## **Son Tremé's Apple-Cider Braised Pork Roast**

*from Elmer's Store and **In Our Grandmothers' Kitchens***

When I made this for my family, I cut the recipe for the marinade in half and used 2 pounds of pork tenderloin. We had enough for eight people. Obviously, Son is a generous chef!

### *Ingredients:*

1/2 pound shallots (about 3 to 4 shallots, plus a few more if you love shallots), peeled and chopped  
1/2 cup minced garlic  
1 cup balsamic vinegar  
1 bunch fresh parsley  
salt and pepper to taste  
1 quart apple cider  
5 pounds picnic pork shoulder  
1/4 cup canola oil

### *Instructions:*

Gather all your ingredients and equipment.

In a blender mix the shallots, garlic, vinegar, parsley, salt, and pepper. Add the cider to this combination. Place the pork in a pan, and marinate it in the liquids (refrigerated) for 24 hours.

The next day, preheat the oven to 300 degrees. Remove the pork from the marinade, saving the marinade.

Heat the oil in a Dutch oven, and sear the pork to brown it.

In a saucepan bring the marinade to a boil. Pour it over the pork, cover the Dutch oven, and place it in the oven. Bake the pork until it is fork tender, 2-1/2 to 3 hours.

Transfer the pork, moistened with a little of the liquid and tightly covered, to a cooler oven (250 degrees) or to the oven you have just been using turned off. Strain the cooking liquid. Discard the solids that come out in the straining (the garlic, etc.).

Skim the sauce, and bring it to a simmer. Let it simmer and reduce until it is slightly thickened and glossy. (Start checking for this after about 15 minutes.)

Slice the pork, and serve it with some of the sauce and thinly sliced, sautéed apples.

Serves 10.