



Winter Ale Pork Roast

A longer process, but filling your kitchen with wonderful aromas



Serves: 4-6

Prep Time: 20min

Cooking Time: 4-5hrs

Ingredients

- Pork shoulder blade roast 1.5-2kg
- Salt and freshly ground pepper
- 2 Tbs olive oil or grapeseed oil
- 2 onions thinly sliced
- 2 garlic cloves crushed
- 1 stalk celery chopped
- 1 fennel bulb slices
- 2 tbs tomato paste
- 3 Tbs flour
- 1 can of Nollaig, Winter Ale
- ¾ cup Ciderhouse 9 Original Cider
- 2 cup chicken stock
- 1Tbs Apple Cider Vinegar
- 8 fresh springs Thyme
- 2 sprigs Rosemary

Pork Seasoning

- 1 Tbsp crushed Juniper berries
- 1 Tsp Black Peppercorns
- 1 Tsp Caraway Seeds
- 1 Tsp Salt

Season the pork generously with the Pork Seasoning mix. Warm the oil over a medium heat in a large heavy pot. Brown the pork for around 10 minutes, turning occasionally. Transfer to a plate.

Preheat oven to 350F.

Remove all but around 1 Tbsp of the fat from the pot, adding the chopped vegetables. As they soften, after 5 minutes add the tomato paste, and cook, stirring frequently for around 2 minutes until the mixture starts to become dry.

Add the flour, and stir and cook for 2 minutes.

Pour in the Nollaig, scraping the pot to mix up any browned bits on the bottom of the pot. Cook for about 10 minutes until it starts to thicken.

Stir in the cider, stock, vinegar and thyme. Season with salt and pepper and bring to the boil. Return the pork shoulder to the pot, cover and cook in the oven for about 3 hours.

Uncover and cook for a further hour, basting the meat frequently with the liquid.

Transfer the meat to a cutting board and cover with foil.

Skim the fat off the top of the cooking sauces.

After cutting the pork into slices, pour some of the sauce over the top and serve. We recommend Delia Smith's Red Cabbage, and some grated potato pancakes.

