



We had a very pleasant change of scenery. Not the Indian sub-continent this time, but Normandy?..

Ingredients:-

500g of Pork thigh, cubed
8 Shallots, peeled but left whole
100g of Bacon Lardons
1 Onion, diced
1 Celery Stick, chopped
300ml of Cider
300ml of Chicken Stock
1 Tbsp of Cornflour
50g of Yogurt
1 ½ Tsp of Dijon Mustard
100g Baby Mushroom, whole
2 Tbsp of Butter / Margarine to Fry
2 Tbsp of Oil to fry
A handful of fresh Basil
Salt & Pepper to season

Method:-

- (1) Heat a little Oil in a pan and add the cubed Pork.
- (2) Fry to brown on all sides.
- (3) Transfer to a plate to rest.

- (4) Add the whole Shallots and Mushrooms and cook for a further 2 to 3 minutes.
- (5) Transfer to the plate with your resting Pork.
- (6) In a large flameproof casserole add a little Oil and fry the Bacon until crisp.
- (7) Remove and set aside.
- (8) Add the Onions and Celery to the Casserole with the Butter and fry until softened.
- (9) Add the Pork, Cider and Stock and simmer with the lid slightly open for an hour.
- (10) Add the Shallots and Mushrooms and cook for a further hour.
- (11) Mix the Cornflour with a Tbsp of Cider and add to the Casserole.
- (12) Cook for a further 5 minutes, stirring to thicken the sauce.
- (13) Stir in the Yogurt, Mustard and Basil ? adding a splash more Cider if the sauce seems a bit thick.
- (14) Add Salt & Pepper to taste.
- (15) Serve and garnish with fresh chopped Basil.

We served ours in a ring of Wholegrain Mustard mashed Potatoes with tender stem Broccoli.

Apart from this being a really tasty meal, there was the added satisfaction of using out own home cured Bacon and home butchered Pork from the leg we bought on a yellow sticker deal a while ago!