

Pork and Cider Hotpot

Serves: 4

Ingredients

- 3 tbsp olive oil
- 2 large onions, peeled and very finely sliced
- 1kg belly pork, skin removed and fat trimmed, cut into 2cm cubes
- 1 tbsp thyme leaves
- 1 bay leaf, torn in half
- 500ml vintage dry cider
- 1½ tsp English mustard

Method

Pre-heat the oven to 150C/gas mark 2. Heat 2 tablespoons of olive oil in a large, ovenproof casserole over a low/medium heat. Add the onions, season well and cook, stirring often until really soft – at least 15 minutes. Don't let them brown.

Heat a frying pan over a medium/high heat with the remaining oil and brown the pork, in batches, seasoning it as you go. It should be nicely caramelised all over. Add the pork, and any juices it has released, to the soft onions and stir well. Add the thyme and bay leaf and pour in the cider. It should just cover the meat. Bring to the boil then cover the casserole and transfer to the oven. Cook for 1 hour 45 minutes to 2 hours.

Taste the juices, season as required, stir in the mustard, and serve with plenty of fluffy mashed potato to soak up the liquor.