

## Roast Pork with Homemade Apple Chutney



### Ingredients:

- 1 Pork Roast
- 5 cups Diced apples (we use two different kinds one soft (macintosh) and one firm (gala))
- 1 1/2c Diced white onions
- 1/2c Brown Sugar
- 1/4c water
- 3 tbsp cider vinegar
- 1 tbsp Olive oil
- Salt and pepper to taste
- 2 bok choy

### Chutney:

1. Peel and core apples, diced them set aside
2. Do the same with the onions set aside in a separate bowl
3. In a dutch oven heat on med/high heat, add water and sugar, let it dissolve and as the water evaporates you'll have a caramel, once that happens add the apples
4. Turn on low and stew the apples
5. In another pan add olive oil and onions start on med/low heat and caramelize them for about 15 minutes until nice and dark golden brown
6. Add them to the apples, at the same time you can add cider vinegar and salt and pepper
7. Let that simmer for another 15 min to get everything cooking together
8. Set aside for Roast

### Bok Choy:

1. In a separate pot bring the water to a boil.
2. Add bok choy for 5 minutes
3. Strain and season to serve

### Pork Roast : You can use any cut of pork roast. We used the shoulder.

1. 15min per pound at 300F
2. Pat dry the roast and heavily season with salt and pepper
3. Place in a roasting pan and place in preheated oven.
4. Once it reaches 140F inside the roast it's a sure sign its ready
5. Remove from the oven and let rest for 10min before cutting into it