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Apple Cider Braised Pork Belly:

Ingredients:

- 2 lbs pork belly, skin removed and cut into cubes
- Salt and pepper, to taste
- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 cup Baugher's apple cider
- 1 cup chicken or vegetable broth
- 2 tablespoons soy sauce
- 2 tablespoons brown sugar
- 2 sprigs fresh thyme
- 1 bay leaf

Instructions:

1. Season the pork belly cubes with salt and pepper.
2. In a large Dutch oven or heavy-bottomed pot, heat the olive oil over medium-high heat.
3. Add the pork belly cubes to the pot and cook until browned on all sides, about 5-7 minutes.
4. Remove the pork belly from the pot and set aside.
5. In the same pot, add the chopped onion and garlic. Cook until softened, about 3-4 minutes.
6. Return the pork belly to the pot.
7. Add the apple cider, broth, soy sauce, brown sugar, thyme sprigs, and bay leaf.
8. Bring the mixture to a simmer, then reduce the heat to low.
9. Cover and cook for 2-3 hours, or until the pork belly is tender and cooked through, stirring occasionally.
10. Once the pork belly is cooked, remove the thyme sprigs and bay leaf.
11. Serve the braised pork belly hot, spooning the apple cider sauce over the top.

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12. Garnish with chopped fresh parsley, if desired.