

Seasonal Eating



Roasted Pork with Apples, Cabbage and Turnips

- 2 tablespoons olive oil
- Salt and pepper
- Dried thyme
- 1 (3-5 pound) boneless pork loin roast
- 2 cups finely chopped onion
- 3 slices bacon, chopped
- 3/4 cup dry white wine
- 2 tablespoons maple syrup
- 2 tablespoons cider vinegar
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 5 cups thinly sliced peeled tart apples (Granny Smith - about 2)
- 3 cups thinly sliced green cabbage (about 1/2 a small head)
- 3 cups cubed peeled turnips (2-3 medium)

Heat a large Dutch oven over medium high heat. Add olive oil. Season pork with salt, pepper and thyme and add to pan, browning on all sides, about 15 minutes. Remove pork from pan and place in a large baking dish or roasting pan. Add onion and bacon to Dutch oven and saute until bacon is cooked and onion is tender. Add wine, syrup, vinegar, salt and pepper. Scrape up any bits from the bottom of the pan. Add the apples, cabbage and turnips. Bring to a simmer. Pour mixture around the pork in the baking dish. Bake at 375 degrees for about 1 hour or until a thermometer register 145 degrees, turning pork after 30 minutes, and stirring vegetable mixture. Let pork rest for 5-10 minutes covered with foil before slicing.