***NR# 172 Pork and Apple pie-Taste of Home***

***Serving size: 3oz pork, 1/3c apples, 1/4c potatoes***

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| **Ingredients** | **25 Servings** | **50 Servings**  | **100 Servings**  |
| Reduced sodium bacon, cut into 2 inch pieces | 1 ¼ lbs | 2 ½ lbs  | 5 lbs  |
| Medium onion, chopped | 7 ½  | 15 | 30 |
| Boneless pork, cut into 1 inch cubes | 8 ¾ lbs. | 15 lbs | 35 lbs  |
| All-purpose flour | 2c | 3 3/4c | 7 1/2c  |
| Tart apples, peeled and chopped | 7 ½  | 15 | 30 |
| Sage | 2 ½ tsp | 5 tsp | 1/4c  |
| Ground nutmeg | 1 ¼ tsp | 2 ½ tsp | 5 tsp |
| Black pepper | 2/3 tsp | 1 ¼ tsp | 2 ½ tsp |
| Apple cider | 2 ½c | 5c | 10c |
| Water | 1 1/4c  | 2 1/2c | 5 |
| Medium potatoes, peeled and cubed | 10  | 20 | 40 |
| Unsalted butter, divided  | 12 ½ TBSP | 25 TBSP | 3 1/8c  |
| 2% milk | 1 1/4c  | 2 1/2c  | 5c |
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***Instructions:***

1. In a large cast-iron or other ovenproof skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels.
2. Discard all but 2 tablespoons drippings. Increase heat to medium-high. Add onions to drippings; cook until tender, 5-7 minutes. Remove with a slotted spoon; drain. Reduce heat to medium.
3. Preheat oven to 350°. Toss pork with flour. Working in batches, brown pork in drippings, adding oil if needed. Remove with a slotted spoon; drain. Remove skillet from heat; discard drippings. Return pork to skillet. Add bacon, onions, apples, sage, nutmeg, and pepper. Stir in cider and water.
4. Bake, covered, until pork is tender, about 2 hours. Meanwhile, place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 10-15 minutes.
5. Preheat broiler. Drain potatoes. Mash, gradually adding 3 tablespoons butter, enough milk to reach desired consistency add pepper. Spread potatoes over pork mixture. Melt remaining butter; brush over potatoes. Broil 6 in. from heat until topping is browned, about 5 minutes. If desired, sprinkle with parsley.