




Elgin roast pork

Cooking the apples with the pork relinquishes apple sauce duty to the braai! Everything in one pot makes washing up easy.

 More than 2 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

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30 ml PnP olive oil
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2 PnP onions, chopped into chunks
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1 PnP garlic head, broken into cloves
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1 bunch thyme, sage and rosemary
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3 PnP carrots, peeled
.....
3 kilograms rolled pork shoulder
.....
330 ml local cider
.....
1 kilogram washed potatoes, cut into
chunks
.....
6 PnP apples
.....
1 handful pnp whole toasted almonds,
flaked
.....

Method

- Heat olive oil in a potjie.
- Add onions, garlic, thyme and carrots.
- Sit pork roll on top of onions and carrots and pour over cider.
- Cover and cook for 3 hours on low to medium coals.
- Throw in potatoes and apples.
- Cook for a further 45 minutes.
- Remove from fire, scatter over flaked almonds and serve.