

INGREDIENTS:

8 pork cheeks
200g bacon lardons
1 kilo waxy potatoes
500ml sparkling vintage cider
1 onion
Sea salt, freshly-ground black pepper
1 teaspoon herbes de Provence
30g butter
Olive oil

TIME: 1 hour 5 mins

SERVING: 4 people



Ewan Munro from London, UK, CC BY-SA 2.0 <<https://creativecommons.org/licenses/by-sa/2.0>>, via Wikimedia Commons

Heat half the butter and a good dash of oil together in a large pan, season the pork cheeks well and cook for 10 minutes, turning frequently until lightly browned, then remove and reserve. Peel and quarter the potatoes and leave in a bowl of water for 15 minutes to draw out any excess starch, drain and dry. Peel and coarsely chop the onion. Heat the rest of the butter and another dash of oil in the pan and fry the onion and lardons over a medium to high heat for five minutes. Add the potatoes, reduce the heat slightly and fry for 10 minutes. Replace the pork cheeks and add the herbs and the cider, cover the pan tightly and simmer very gently for an hour and a half. Remove the lid and simmer gently for another 30 minutes to allow the sauce to thicken. Serve with a green salad.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: