NANCY FULLER'S BASIC BONE-IN PORK ROAST

- 1 Bone-in center-cut pork loin roast tied by your butcher
- 4 1/2-pound
- 2 tsp Paprika, preferably smoked
- 1 tsp Granulated garlic
- 1 tsp Granulated onion
- Kosher salt
- Freshly ground black pepper
- 3 Tbsp Extra-virgin olive oil
- 1 Large onion sliced
- 2 Golden Delicious apples, peeled, cored, and cut into big chunks
- 1 1/2 pounds Sauerkraut, rinsed and drained well
- 1 Tbsp chopped fresh thyme
- 4 cloves Garlic, smashed and peeled
- 2 Bay leaves
- 1 cup Hard cider
- 3 Tbsp Light brown sugar
- 1 cup Low-sodium chicken broth
- 2 Tbsp Unsalted butter

1. **PREHEAT THE OVEN** to 400°F. Pat the roast dry and sprinkle all over with 1 tsp of the paprika, 1/2 tsp of the granulated garlic, tsp of the granulated onion, and some salt and pepper. Heat half of the olive oil in a large Dutch oven over medium-high heat. Add the pork and brown on all sides, about 6 minutes. Transfer to a plate.
2. Add the remaining olive oil to the pot. Add the sliced onion and cook, stirring, until wilted and light golden, about 5 minutes. Add the apples and sauerkraut and cook until the sauerkraut begins to brown on the edges, about 4 minutes. Season with the remaining 1 tsp paprika, 1/2 tsp granulated garlic, and 1/2 tsp granulated onion and some salt and pepper (easy on the salt, sauerkraut is salty on its own). Add the thyme, garlic, and bay leaves.
3. Increase the heat to high and add the hard cider. Bring to a boil and cook until reduced by half, about 2 minutes. Add the brown sugar and chicken broth and return to a simmer. Put the pork, bone side down, on top of the sauerkraut and cover the pot.
4. Transfer to the oven and bake until the pork reaches 145°F on an instant-read thermometer, about 45 minutes. Remove the pork to a cutting board and let rest for 10 minutes.

5. Meanwhile, bring the sauerkraut and cooking juices to a boil over medium-high heat. Whisk in the butter and boil until the juices thicken slightly, about 2 minutes. Discard the bay leaves. Carve the pork roast and serve on a bed of the sauerkraut and apples.

ADDITIONAL INFORMATION

Ingredients	1 1/2 pounds Sauerkraut, rinsed and drained well, 1 Bone-in center-cut pork loin roast tied by your butcher, 1 cup Hard cider, 1 cup Low-sodium chicken broth, 1 Large onion sliced, 1 Tbsp chopped fresh thyme, 1 tsp Granulated garlic, 1 tsp Granulated onion, 2 Bay leaves, 2 Golden Delicious apples, peeled, cored, and cut into big chunks, 2 Tbsp Unsalted butter, 2 tsp Paprika, preferably smoked, 3 Tbsp Extra-virgin olive oil, 3 Tbsp Light brown sugar, 4 1/2-pound, 4 cloves Garlic, smashed and peeled, Freshly ground black pepper, Kosher salt
Course	Dinner, Entrees
Cuisine	American
Serving Size	4
Category	Nancy Fuller Recipe