

## Roast Pork with Apple-Walnut Salsa

MG Newsletter, Julie Hyske

Ingredients Serves 14-16

1 5-7 pound bone-in pork shoulder roast

Salt

Freshly ground pepper

1-2 tbsp olive oil

Apple-Walnut Salsa

4 red and/or green tart eating apples,  
cored and finely chopped

1 cup walnuts, toasted and finely chopped

$\frac{1}{3}$  cup chopped fresh cilantro

$\frac{1}{2}$  cup finely chopped red onion

$\frac{1}{3}$  cup lemon juice

1 fresh jalapeno pepper, finely chopped and seeded if desired

2 tbsp honey or pure maple syrup

1 tbsp sunflower or other mild-flavored oil

2 cloves garlic, minced

Preheat oven to 300°F. Trim fat from meat. Sprinkle meat generously with salt and pepper (don't be shy, as this is the meat's only seasoning). In a very large cast-iron skillet, brown roast about 5 minutes on each side in hot oil over medium-high heat. Drain. Transfer roast to a rack in a roasting pan. Roast for 4 to 5 hours or until meat is very tender (195°F). Remove from oven and let stand 20 to 30 minutes before slicing.

While meat roasts, prepare the salsa: In a medium bowl, combine the apples, walnuts, cilantro, red onion, lemon juice, jalapeno, honey, sunflower oil and garlic. Chill, covered, until serving time. Serve with roasted, sliced pork.

