

ROAST LEG OF PORK WITH CARAMELIZED RED ONIONS, APPLES AND THYME

The apples in this dish provide a great apple sauce for the pork. Any leftovers make great sandwiches the day after. **SERVES 4-6**

INGREDIENTS:

- 2.3 kg Leg of pork, boned and rolled, with good layer of crackling
- Sea salt and black pepper
- 4 Cloves of garlic, crushed
- Drizzle of olive oil
- 1 half kg of Floury potatoes
- 4 Red onions, cut into wedges
- 8 Small red apples, halved
- Few sprigs of thyme

METHOD: Preheat the oven to 220°C/190°F Gas 7. Place the joint of pork in the rack of the [Circulon Roaster with Rack](#). Dry the skin of the pork. Rub it generously with sea salt and garlic and drizzle with a little oil. Cook it for 10 minutes to crisp the skin. Meanwhile peel the potatoes, halve them if they are large and cook them in a pan of boiling water for 8 minutes. Drain them and then give them a good shake to rough them up. Take the pork out of the oven and lower the temperature to 180°C/Fan 160°/Gas 4. Add the potatoes, onion and apples to the roaster under the pork. Sprinkle over the thyme and some pepper. Roast for 2 hours and 30 minutes until the juices run clear and the potatoes are crisp. Cover the pork and leave to stand for 10 minutes before carving.

PREPARATION TIME: 25 Minutes
COOKING TIME: 2 Hours 40 Minutes



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