

Crock Pot Cider Pork Stew

Ingredients

2 pounds pork
3 tablespoons flour
1 teaspoon salt
1/4 teaspoon dried thyme
1/4 teaspoon pepper
6 carrots
4 potatoes
2 onions
1 apple
2 cups apple cider
1 tablespoon vinegar
1/2 cup cold water
1/4 cup flour

Directions

Cube boneless pork, slice onion and carrot, quarter potato, chop apple. Combine 3 tbs flour, salt, thyme and pepper, toss with meat. Put carrots, potatoes, onion and apple in cooker. Top with meat cubes. Combine apple cider and vinegar, pour over meat. Cover, cook on low for 10-12 hours. Turn cooker to high. Blend 1/4 cup flour and 1/2 cup cold water, blend well. Stir into liquid in Crock Pot. Cover, cook 15 minutes or until thickened. Season to taste.