



Slow-Cooker Apple Cider Pork



Ingredients:

- 1 (5-pound) boneless pork butt roast (Boston butt) trimmed
- 3 tablespoons kosher salt
- 3 tablespoons packed brown sugar
- 1 teaspoon pepper
- 1 cup apple cider
- 1 cup apple Musselman's butter, divided
- 3 tablespoons all-purpose flour
- 1 onion, halved through root end
- 4 garlic cloves, smashed and peeled
- 3 sprigs fresh thyme
- 1 tablespoon cider vinegar
- ¼ cup minced fresh chives

Method:

1. Pat pork dry with paper towels and sprinkle all over with salt, sugar, and pepper.
2. Whisk apple cider, ½-cup apple butter, and flour together in slow cooker. Add onion, garlic, and thyme sprigs. Place pork fat side down in slow cooker. Cover and cook until fork slips easily into and out of pork, 6 to 7 hours on high, or 8 to 9 hours on low.
3. Transfer pork to carving board, fat side up; tent with aluminum foil and let rest for 20 minutes.
4. Meanwhile, using wide spoon, skim fat from surface of sauce. Discard onion and thyme sprigs. Stir vinegar and remaining ½-cup apple butter into sauce and season with salt and pepper to taste.
5. Slice pork crosswise ½ inches thick and arrange on serving platter. Pour 1-cup sauce over pork. Sprinkle with chives. Serve, passing remaining sauce separately.