

Pork And Apple Supper

Yield: 6-8 servings.

Ingredients

- 1-1/2 pounds boneless pork, cubed
- 1 tablespoon vegetable oil
- 4 cups water
- 1 tablespoon chicken bouillon granules
- 1 teaspoon dried thyme
- 1/4 teaspoon pepper
- 1 bay leaf
- 10 to 12 small red potatoes (about 2 pounds), quartered
- 4 medium tart apples, peeled and cut into wedges
- 2 tablespoons cornstarch
- 2 tablespoons cold water

Directions

1. In a Dutch oven, brown pork in oil.
2. Add water, bouillon, thyme, pepper and bay leaf; bring to a boil.
3. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until pork is almost tender.
4. Add potatoes; cover and cook for 15 minutes.
5. Add apples; cover and cook for 10-12 minutes or until crisp-tender.
6. Discard bay leaf.
7. Combine cornstarch and cold water until smooth; stir into pork mixture.
8. Bring to a boil; cook and stir for 2 minutes or until thickened.