

# Pork with Cider & Apricots



**Serves 4**   **Prep 15 mins**   **Cooking 1h mins**   **Easy**

## **Ingredients**

4 pork rib chops (or boneless steaks) about 1kg  
15 juniper berries  
700ml sparkling cider  
200g dried apricots

1. In a large, wide casserole dish, lightly brown the chops on both sides, seasoning them with black pepper as you go. Pour in the cider, scraping at any sticky residue left behind by the chops. Roughly crush the juniper berries, flattening them with a heavy weight, then add them to the pork with the apricots.
2. Cover with a lid, then transfer to the oven and bake for approximately an hour, until the meat is tender. Serve with the pan juices and a jacket potato or mashed potatoes.

