

RECIPE

Serves 6-8



**THE
BUTCHER
SHOPPE**

Pork Butt Braised in Applesauce

Ingredients

3-4 lb. boned, rolled, and tied pork butt
roast

1 package Lipton's Onion Soup Mix

2-1/2 Tbsp. brown sugar

2-1/2 Tbsp. Worcestershire sauce

2-1/2 cups applesauce

1-1/2 cups water

3 tsp. vegetable oil

1-1/2 tsp. paprika

Directions

1. In large skillet, heat vegetable oil over medium-high heat. Sprinkle raw roast with paprika. Brown roast in hot oil.
2. Mix applesauce, brown sugar, Worcestershire, water and onion soup mix in a bowl and then place in a high-walled roasting dish.
3. Lower browned roast into roasting dish and turn to coat. Cover the dish with a lid or foil. Bake for 4 hours in a 350° oven.
4. Before serving, rest the roast in the sauce off the heat for 15 minutes. During this time, skim off any excess fat.

To serve, present the roast in a shallow serving dish surrounded by the sauce. Slice the tie strings with kitchen shears. The roast will fall apart into serving size pieces.