

# Taste the Hills

## Recipes and Tips

### Pork with quince

For 6

2 lemons

5 cloves garlic

1.5 kg of pork (take it out of the fridge for an hour before cooking)

500ml dry cider (or water)

Salt and pepper

100g butter

1 kg quinces

Olive oil

A nutmeg

2 tbsp honey

1 tbsp light brown sugar

Heat your oven to 175 degrees. Make slits in the meat with a sharp knife. Pare the lemon rind into long strips and poke it into the pork. Peel and slice the garlic down the middle and push this into the pork as well. Squeeze over the juice and season well with salt and pepper.

Sit the pork into a casserole dish or deep roasting dish with the cider. Peel and quarter the quince (you will need a hefty knife for this). Put into a bowl with the honey and sugar and give it a really good dose of nutmeg.

Cover with a lid or foil and bake for 2 hours. Remove the lid or foil and bake on for another 30 minutes or until the skin is well browned and the meat falls apart easily.

Scoop out the meat and quinces and keep warm while you boil up the juices to reduce by half. Skim off the oil and serve with the pork.

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