

RECIPE | MELONS



# DUTCH OVEN CREAMY PORK

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## INGREDIENTS

**1** Pure Flavor® Alonna™ Canary Melon, sliced  
**12** button mushrooms, sliced in half  
**6** fresh sage leaves, thinly sliced  
**1** yellow onion, diced  
**1 lb** pork shoulder, cut into chunks  
**1 ¾ cups** beef stock  
**1 cup** apple cider

**½ cup** heavy cream  
**4 tbsp** all-purpose flour  
**2 tbsp** olive oil  
**1 tbsp** paprika  
**2 tsp** minced garlic  
**½ tsp** salt  
**½ tsp** pepper

## DIRECTIONS

- 1** Preheat the oven to 325°F.
- 2** Add oil to a large Dutch oven and heat over medium-high heat. Add the pork shoulder and season with salt & pepper. Brown the pork on both sides for 5 minutes.
- 3** Turn the heat down to medium-low and add onions, mushrooms, and garlic. Cook for 5 minutes, stirring occasionally until the onion softens.
- 4** Sprinkle over the flour and toss to coat. Pour in apple cider & beef stock, then add fresh sage.
- 5** Increase heat to medium-high and bring it to a boil, scraping up any bits that might have stuck to the bottom of the pan. Cover and bake in the oven for 60 minutes.
- 6** Remove from the oven and add in the sliced melons and cream. Stir together, place the lid back on the dish and place back in the oven for 20 minutes.
- 7** Remove from the oven and serve warm.



**1 hr 45 min**

**15 min**  
PREP.

**90 min**  
COOKING



**6**



**easy**