



## RECIPE | MELONS

# DUTCH OVEN CREAMY PORK



15 min  
PREP.



6



easy

1 hr 45 min

90 min  
COOKING

## 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

⅓ 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.

