

PORK CHEEKS NORMANDE

3 LBS OF PORK CHEEKS OR PORK STEW
20 PEARL ONIONS
3 TART APPLES
CALVADOS
HARD CIDER
CRÈME FRAICHE

BRING A POT OF WATER TO A BOIL.

MEANWHILE, TRIM THE ROOT AND STEM ENDS OF THE ONIONS WITH A VERY SHARP KNIFE. ONLY SLICE OFF A 1/4 INCH.

DUMP THE ONIONS IN THE BOILING WATER. COVER AND RETURN TO THE BOIL FOR 30 SECONDS. DRAIN AND DUMP INTO A SINKFULL OF COLD WATER. SQUEEZE THE ONIONS OUT OF THEIR SKINS AND SET ASIDE.

PRE-HEAT OVEN TO 350°

HEAT 1/2 CUP OF OLIVE OIL IN A DUTCH OVEN.

DRY THE PORK CHEEKS AND SEASON WITH SALT AND PEPPER.

BROWN ON ALL SIDES.

HEAT 1/2 CUP OF CALVADOS IN A SAUCEPAN. IGNITE IT WITH A MATCH AND POUR THE BURNING LIQUID INTO THE POT WITH PORK CHEEKS. ONCE THE FLAMES SUBSIDE, COOK FOR ANOTHER TWO MINUTES.

ADD ENOUGH CIDER TO COVER THE PORK CHEEKS. BRING TO A BOIL, THEN REDUCE TO A SIMMER. PLACE IN THE OVEN. BAKE FOR 45 MINUTES.

MEANWHILE, PEEL AND CORE THE APPLES. CUT INTO EIGHTHS.

ADD THE ONIONS AND THE APPLES TO THE POT. BAKE FOR ANOTHER 30 MINUTES OR UNTIL THE ONIONS AND PORK CHEEKS ARE EASILY PIERCED WITH A SHARP KNIFE.

PLACE ON THE STOVE. ADD 1/2 CUP OF CRÈME FRAICHE. RAISE THE HEAT AND STIR TILL THE CRÈME FRAICHE IS INCORPORATED WITH THE SAUCE.

GARNISH WITH CHOPPED CHIVES, CHERVIL OR PARSLEY. SERVE WITH RICE, ORZO PASTA OR POTATOES.

SERVES 6-8