

There was a good sized piece of Boneless Pork Shoulder in the discount fridge at the local supermarket, which was an ideal way to try out our home pickled green Walnuts.

Ingredients:-

Boneless Pork Shoulder
Potatoes
Carrots
Onion
Celery
Swede
200g Mixed Beans
2 Pickled Walnuts
Stock
Soy Sauce
Cornflour
Fresh Thyme
Fresh Basil
Mushrooms
Bay Leaves
Salt & Pepper
Oil

Method:-

(1) Soak you dried beans over night. We used a mixture of Black Eye Bean, Mung Beans and Rosecoco Beans.

(2) Cut the Pork into good sized cube and marinade in the Soy Sauce.
(3) Coat in a little Cornflour and fry to seal on all sides.
(4) Chop all the vegetables up and pop everything in the slow cooker with enough Stock to cover.
(5) Cook on High for about 6 hours into the Pork is tender.

The strange addition of Pickled Walnuts added a very slight Tannin back taste which worked really well. As far as the Vegetables go, we just needed to clear what we had in the fridge.

Our recipe for DIY Pickled Walnuts is here