

Pork with Fall Veggies

One 3-1/2 pound pork loin roast
2 Tablespoons oil
1/2 teaspoon dried thyme
1/2 teaspoon ground sage
5 whole allspice berries
Salt and freshly ground black pepper
1 cup chicken broth
1/2 cups water
1 whole bay leaf
1 medium acorn squash, seeded, peeled and cut into large cubes
1 small butternut squash, seeded, peeled and cut into large cubes
4 small (or 2 large) sweet potatoes, peeled and cubed
6 small carrots, peeled and cut into 2-inch pieces
1 large onion, chopped into large chunks
2 medium apples, cut into wedges
2 teaspoons cider vinegar
1 package pork gravy mix

Preparation:

Heat oil in a Dutch oven over medium heat. Brown the pork roast on all sides. Sprinkle with thyme, sage, salt, and pepper. Add chicken broth, water, allspice berries, and bay leaf. Simmer, covered, for 1 hour, turning twice during cooking.

Add squash, potatoes, carrots, and onions to the pork in the Dutch oven. Simmer for 25 minutes. Add apples and cook an additional 10 minutes.

Remove pork, vegetables, and apples to a platter and keep warm. Remove and discard allspice berries and bay leaf. Stir vinegar and gravy mix into the liquid in the pot. Heat, stirring constantly, for 1 minute until thickened.

Serve gravy with the meat and vegetables.