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# Cider Pork Stew

**Prep Time:** 20 mins

**Cook Time:** 5 h

**Total Time:** 5 h 20 mins

## Ingredients

- 2 pounds pork, shoulder roast
- 3 medium potato(es), cubed (about 2 1/2 cups)
- 3 medium carrot(s), cut into 1/2-inch pieces (about 1 1/2 cups)
- 2 medium onion(s), sliced
- 1 medium apple(s), cored and coarsely chopped (1 cup)
- 1/2 cup(s) celery, coarsely chopped
- 3 tablespoon tapioca, quick-cooking
- 2 cup(s) juice, apple
- 1 teaspoon salt
- 1 teaspoon caraway seeds
- 1/4 teaspoon pepper, black ground
- celery leaves, optional

## Recipe Tip:

Cook 10 to 12 hours (low), or 5 to 6 hours (high).

## Preparation

1. Cut meat into 1-inch cubes. In a 3 1/2- to 5 1/2-quart slow cooker, combine meat, potatoes, carrots, onions, apple, celery, and tapioca. Stir in apple juice or cider, salt, caraway seeds, and pepper.
2. Cover and cook on low-heat setting for 10 to 12 hours or high-heat setting for 5 to 6 hours. If desired, garnish individual servings with celery leaves.