**Pork with Apples**

Serves 4 to 6

2 pound boneless pork loin

1 teaspoon salt

1/2 teaspoon freshly ground pepper

1/2 teaspoons fennel seeds

1 shallot, chopped

2 large apples, cored and sliced

1/2 cup chicken stock

1/2 cup apple cider

1 cinnamon stick

Season pork with salt and pepper.

Place pork and remaining ingredients into pressure cooker; secure lid.

When pressure is achieved, set timer for 50 minutes.

When cooking is complete and pressure is fully released, use caution opening lid.

Remove cinnamon stick.

Serve pork and apples on a platter with a ladle of cooking liquid.