

Slow Cooked Pulled Pork

INGREDIENTS

1.5kg Pork Shoulder or Boneless leg of Pork
250ml Wildings Barbeque Sauce
½ cup Wildings Apple Cider Vinegar
2tbsp Wildings Wholegrain Mustard
1tbsp Wildings Worcestershire Sauce
¼ cup Brown Sugar
2 cloves Garlic, crushed
2 Potatoes, diced
1 large Onion, quartered
1 large Carrot, roughly chopped
1 stick Celery, quartered

METHOD

Place vegetables in the bottom of the slow cooker. Place pork on top of vegetables. Mix all other ingredients together and pour over pork. Turn slow cooker onto high and cook for up to 12hours, turning meat occasionally if needed.

Remove meat from the sauce and shred with a fork. Place liquid in a small saucepan and reduce until thickened. Mix into shredded pork and serve.

SERVES 8-10.

SERVING SUGGESTION

Serve in toasted brioche buns with fresh slaw.