

KETO PULLED PORK WITH RADISH COLESLAW



SAVEUR PRODUCT USED

LOW N' SLOW BBQ SPICE, CALIFORNIA ONION MIX

SUBSTITUTIONS

Substitute pork for chicken.

MAKE, TAKE & FREEZE

— *with* —
SAVEUR

FREEZER WORKSHOP INGREDIENTS

2 lb. (1kg) pork shoulder, rind removed

2 tbsp. *Saveur Low N' Slow BBQ Spice*

PREPARATION INGREDIENTS

1½ cups chicken stock

¼ cup radishes

2 shallots, chopped finely

¼ green cabbage, finely shredded

1 cup mint leaves, finely shredded

¼ cup full fat sour cream

1 tbsp. *Saveur California Onion Mix*

METHOD

Rub Low N' Slow BBQ Spice over pork. Place seasoned pork in large zip-top bag. Ensure all air is out of bag to prevent freezer burn.

Place all bags into large zip top bag, date, label and freeze until ready to use.

COOKING INSTRUCTIONS

Thaw in fridge overnight following the safe thaw instructions. Add pork and chicken stock to slow cooker and cook on low for 6-8 hours or on high for 3-4 hours. Pork should be tender and shred easily with a fork. Pull pork apart using two forks. If using an Instapot or pressure cooker, follow instructions for the appropriate cooking time. Once cooked, allow meat to rest for 15 minutes.

In a large bowl, combine radishes, shallots, cabbage, mint, California Onion Mix and sour cream. Toss gently to mix. Serve pork by itself or wrap in lettuce cups with radish coleslaw on the side.

