

PULLED PORK WITH APPLE & RADISH COLESLAW



SAVEUR PRODUCT USED

LOW N' SLOW BBQ SPICE, CALIFORNIA ONION MIX

SUBSTITUTIONS

Substitute pork for chicken or black beans.

MAKE, TAKE & FREEZE

— *with* —
SAVEUR

FREEZER WORKSHOP INGREDIENTS

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

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

2 tbsp. honey or maple syrup or apple juice (optional)

PREPARATION INGREDIENTS

1½ cups chicken stock

1 Granny Smith (green) apple, peeled and cut into matchsticks

4 red radishes, cut into matchsticks

¼ green cabbage, finely shredded

1 cup mint leaves, finely shredded

¼ cup whole egg mayonnaise

1 tbsp. *Saveur* California Onion Mix

METHOD

Combine Low N' Slow BBQ Spice and honey together in a small bowl. Rub mixture 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 apple, radish, cabbage, mint, California Onion Mix, and mayonnaise. Serve pork on bread rolls or wrap in lettuce cups with apple and radish coleslaw on the side.

