

STAR OF THE NORTH

GOURMET BUTCHER

Personalised Service, Quality Products, from Our Family to Yours.

Dry Rubbed Pulled Pork

Serves 4 - 6

Ingredients:

Pork Scotch fillet

Sea salt

Olive oil.

DRY RUB:

2 tbsps. fennel seeds

1 tbsp. black peppercorns

2 tsps. dried chilli flakes

2 cloves garlic

1 tspn each: coriander seeds, smoked paprika, cumin seeds.

2 tbsps. Brown sugar.

Jar of Emelia's Apple Sauce

Heat oil in oven/stove top casserole. Rub in sea salt and brown.

Remove from pan. Grind Dry Rub ingredients and rub into pork.

Place back in casserole and add 250ml (1 cup) water and half a jar of Emelia's Apple Sauce.

Cook 220°C 25 mins.

Reduce heat to 140°C and cook, covered 4-5 hours.

Serve with remaining Apple Sauce.

Lovely served in wraps with coleslaw.

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