

STAR OF THE NORTH

GOURMET BUTCHER

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

PULLED PORK SLIDERS

Serves 4-6

1kg Pork Scotch Fillet
1 tbsp. olive oil
1kg bacon, roughly chopped
1 carrot, diced
1 brown onion, diced
3 cloves garlic, thinly sliced
Water to cover

Glaze:

2 tps. olive oil
1 brown onion, sliced
3 garlic cloves, chopped
1 tsp. fresh ginger, chopped
1 tsp. ground smoked paprika

Sauce: 200ml pork stock (left over from slow cooking), 1 cup pineapple juice, ½ cup apple juice, 1/3 cup each tomato sauce & BBQ sauce, 400g can crushed tomatoes.

Heat olive oil in casserole dish on high heat over the stove and brown pork on all sides. Add bacon, carrots, onion and garlic, cook stirring for 2 mins. Cover with water and place lid on. Put in pre-heated oven at 120°C and cook for 3-4 hours, until pork is soft. Remove from oven and place pork on a plate. Strain the stock and set aside 200ml for sauce.

Glaze: Heat olive oil in saucepan and heat the glaze ingredients together. Stir in sauce ingredients and reduce for 20 mins or until it is thick enough to coat the back of a spoon. Season with sugar to taste. Shred the meat and place into a frying pan, mix in glaze until the pork is moist but not too wet. Heat until warmed through. Serve in a bun with coleslaw and pickles.

CURRAMBINE

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