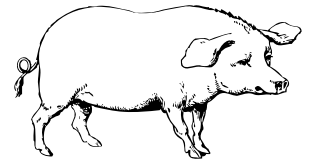




Cornish BBQ Pulled Pork



Recipe by Jessica Mansell
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This Cornish BBQ pulled pork recipe is the ultimate summer dinner! Serve up in a brioche bun with a handful of slaw and tangy pickles.

INGREDIENTS

TCL Smoky BBQ Sauce
1kg shoulder of boneless
skinless pork
1 tsp smoked paprika
1 tsp ground cumin
1 tsp ground pepper
1 tsp brown sugar
1/2 tsp sea salt
1 mug of cider

COOKING TIME

5 - 8 hours

1. Mix together paprika, cumin, pepper, sugar & salt. Rub all over the pork ensuring all sides and ends are covered.
2. Place the pork into a slow cooker and pour over the cider. Set slow cooker to either high for 5 hours or low for 8 hours.
3. At the end of the time check the pork by using two forks to gently pull apart, if there is little to no resistance your pork is ready.
4. Shred up all the pork & add in the bottle of Smoky BBQ, gently mixing to combine.