

Pulled pork with spicy coleslaw

Ingredients

For the pulled pork

- oil, for greasing
- 2kg/4lb 6½oz pork shoulder
- 1 tbsp chilli flakes
- 1 tbsp whole grain mustard
- salt and freshly ground black pepper
- 200ml/7¼fl oz white wine vinegar
- 250ml/9fl oz cider
- 3 onions, finely sliced
- 6 cloves garlic, sliced

For the coleslaw

- half white cabbage, finely chopped
- 2 carrots, grated
- 2 red onions, finely sliced
- 1 red chilli, seeds removed, finely chopped
- 175g/6oz mayonnaise
- salt and freshly ground black pepper
- 1 lime, juice only
- 1 tbsp soy sauce

To serve

- soft white bread rolls
- Ready-made barbecue sauce

Preparation method

1. Preheat the oven to 170C/340F/Gas 3.
2. For the pulled pork, oil a baking tray and place the pork shoulder on top. Mix together the chilli, mustard and salt and freshly ground black pepper, then rub the mixture into the pork shoulder.
3. Pour the vinegar and cider over, then scatter over the onion and garlic.
4. Cover with parchment paper, then wrap in foil and place into the oven to roast for three hours. Remove the parchment and foil, then roast for another hour.
5. 'Pull' the pork by sticking a fork in the shoulder and shredding the meat into small pieces with another fork.
6. For the coleslaw, in a separate bowl, mix together all of the coleslaw ingredients until well combined.
7. To serve, pile the pulled pork shoulder on a serving plate and spoon



less than 30 mins

preparation time

over 2 hours

cooking time

Serves 6-8

By Simon Rimmer
From Something for the
Weekend

Pile this slow-cooked, melt-in-the-mouth pork onto bread rolls for the ultimate sandwich.

the coleslaw next to it. Serve with soft white rolls and barbecue sauce to taste.