

Pulled Pork



Perfect for entertaining large groups. Prepare a big batch ahead of time and feed plenty of hungry mouths fast!

Ingredients

2 kg pork leg, bone out. Remove outer layer of fat and discard

375 g packet mixed dried fruit

1 cup BBQ sauce

Method:

1. Place the pork, trimmed of all excess fat, in a large slow cooker (approx. 6.5 litres). Season with thyme, sea salt and cracked pepper.
2. Add in the dried fruit and the BBQ sauce*
3. Cover and cook on low for 8 hours.
4. Using two forks, shred the pork and stir it into the fruit sauce
5. Sit for 10 minutes before serving.