

## **PULLED PORK RECIPE**

**PLEASE NOTE THIS RECIPE IS A SLOW COOK RECIPE AND TAKES 4 hrs TO COOK**

**Provided in meal pack**

**large joint of pork ready rubbed**

**You will also need for the marinade**

**200ml white wine vinegar**

**250ml bottle of cider**

**Pre heat oven to 170 degrees C**

**Put pork into an oven tray and pour the vinegar and cider over pork.**

**Cover in tin foil and place in oven to roast for 3 hours**

**Take out, remove foil and roast for another hour**

**‘Pull’ the pork by sticking a fork in the shoulder and shredding the meat into small pieces with another fork – meat should just fall off the bone**

**Roasted vegetable recipe attached – suggest that vegetables are placed in a separate tin in oven with meat for the last 70 mins**

**We very much hope you enjoy your meal – please visit Ivan on Pipers the Butchers for more advice on meat dishes; Mark on Durham City Fruiterers for all your fruit and vegetable; and Steve on Mother Earth for all your herbs and spices..**