

Pulled Pork

This is an all-time favourite from our holidays in Canada! You can buy McCormick's (or similar) Pulled Pork seasoning sachets from Amazon, however, an adequate substitute is a Smokey Fajita Season sachet which you will find in Morrisons or Tesco. Everything just gets fired in the slow cooker and you are done!

Ingredients

2 x 400 g pork loin
1 seasoning sachet (either McCormicks if you can get or a Smokey Fajita one)
120 g tomato ketchup
120 g brown sugar
80 mL cider vinegar (needs to be this and not white wine or Sarsons!)

Brioche Buns
Coleslaw
Sweet potato fries or regular chips
Mixed salad

Method

Put the pork loins in the slow cooker. Mix the seasoning sachet, ketchup, sugar, and cider vinegar in a bowl. Pour over the pork loins in the slow cooker crockpot and cook on High for 4 hours, or Low for 8 hours. After the cooking time, use two forks to shred the pork in the crockpot, and mix well in the sauce. Serve in the brioche buns (or rolls if you prefer) with the accompaniments suggested above. Minimal effort but maximum impact!