

APPLE CIDER PULLED PORK

WITH WILLY'S APPLE CIDER VINEGAR



Apple Cider Pulled Pork with Onions & Apple Jam

Tender shreds of pork shoulder and sweet sticky onions, with a healthy apple cider vinegar - perfect to pile in a soft roll a real crowd pleaser

Serves: 6

Prepare: 1 Hour

Cook: 4 Hours

Difficulty: medium

Ingredients

- 2kg [organic pork shoulder](#)
- 80mls [apple cider vinegar](#)
- 2x chopped onions
- 2x cloves garlic, minced
- 2x apples chopped (we like the sweet pink lady variety)
- 1pt apple juice
- 1tsp salt
- 1/2tsp pepper
- 1tsp dried ginger
- 1tbsp corn flour or arrowroot powder
- 2tbsp water

Method

TO COOK THE PORK

1. Start by Preheating your oven to 160⁰c
2. Trim any fat off your organic pork shoulder and cut it into 6-8 big chunks and set aside
3. In a large, lidded pot or dish add the chopped onion, chopped apple, and garlic
4. Arrange the raw pork on top of the veggies and pour over the apple cider vinegar and apple juice
5. Lastly, sprinkle the salt, pepper, and dried ginger over the pork. Place the lid on the dish and bake for 2-4 hours or until tender
6. Once the pork is cooked and tender, remove the pork from the pan and shred with two forks

TO MAKE THE ONION GRAVY

1. Take the cooked apple, cooked onion, and apple juice from the pork pan and add to a blender. Blend until smooth (Feel free to skip this step if you want chunky sauce)
2. Add the sauce to a pan and bring to the boil over a medium heat on the stovetop
3. In a small dish, mix 1tbsp of cornflour (or arrowroot powder) and 2tbsp cold water

4. Add the floury paste to the boiling gravy and stir until smooth and thick

5. Pour over the pork and serve