



# PULLED PORK

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



EASY



15 MINS



8 HOURS



12

## Ingredients

- 2 kg pork leg, bone out. Remove outer layer of fat and discard
- 375 g packet mixed dried fruit
- 1 cup BBQ sauce

## Instructions

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.

\*Fountain's Spicy Red Sauce is Gluten free or McCormick's Vintage Smokehouse BBQ Sauce is also delicious.