

Pulled pork, spiced sauce

Recette pour 4 personnes

Description

Here is a delicious and easy pulled pork preparation. Long cook time but quite easy to make.

Ingrédients

Pork shoulder

- 6 Lb Pig shoulder
- 30 Gr Salt
- 1 Tbsp Chili flakes
- 0.50 Tbsp Ground ginger
- 0.25 Tbsp Nutmeg
- 0.50 Tbsp Cayenne pepper
- 0.50 Tbsp Cumin powder

Spiced sauce

- 65 Ml Maple syrup
- 125 Ml Apple cider vinegar
- 500 Ml Veal demi-glace
- 0.50 Tbsp Cayenne pepper

Préparations

Temps de préparation **300 mins**

Préchauffez votre Four à 235 F°

Pork shoulder

Rub the pork shoulder with the spice mix and place it in a roasting pan, covered and roast for 6-10 hours.

Sauce

In a sauce pot on medium heat, add all the ingredients for the sauce and bring to a boil.

Let reduce until you reach the desired consistency.

Finishing

Pull the pork with a fork or your hands if it isn't too hot. Combine with the sauce. You can now garnish your sandwiches.

Bon appétit!