



Slow Cooked Pulled Pork



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage®

Slow Cooked Pulled Pork

 Prep 15 mins / Cook 5 hrs / Standing overnight

 Serves 20



the Smart Oven™ Air Fryer

For the spice rub

2 tbsp sea salt
2 tbsp brown sugar
1 tbsp smoked paprika
1 tsp freshly ground black pepper
1 tsp chilli flakes
½ tsp mustard powder
¼ tsp cayenne pepper

For the pork

2.2–2.7 kg boneless pork shoulder,
cut into 4 pieces
1 large onion, thinly sliced
4 cloves garlic, peeled and crushed
300 ml apple cider vinegar

60 ml Worcestershire sauce

125 ml water

Sea salt

Freshly cracked black pepper

For the barbecue sauce

240 ml tomato passata

80 ml cider vinegar

60 ml treacle

40 ml Worcestershire sauce

50 g brown sugar

1 tsp smoked paprika

½ clove garlic, minced

1 tbsp Dijon mustard

Sea salt, to taste

1. Combine the spice rub ingredients in a small bowl. Coat the pork with the spice mixture and place in a large bowl. Cover with plastic wrap and refrigerate overnight.
2. Place the onion and garlic in a braising pot and place the pork on top. Pour over any juices that may have accumulated in the bowl.
3. Add the apple cider vinegar, Worcestershire sauce and water to a medium bowl, stir to combine. Pour the mixture over the pork and cover with the lid or two layers of aluminium foil, pressed down around the edges to seal.
4. Pre-heat the oven. Insert the wire rack in the bottom shelf. Select SLOW COOK/ CONVECTION/HIGH/5 hrs and press start.
5. Place the braising pot into the oven. Cook for 5 hrs or until the pork is tender and shreds easily.
6. Combine the tomato passata, cider vinegar, treacle, Worcestershire sauce, brown sugar, paprika, garlic and Dijon mustard in a medium saucepan.
7. Cook on medium heat, stirring, for 10 mins or until smooth and combined.
8. Reduce heat to low and simmer, stirring occasionally, for 40 mins or until sauce has thickened and turned maroon in colour.
9. Season to taste with sea salt. Cool completely.
10. Remove the pork to a large bowl and shred with two forks. Skim the fat off the cooking liquid and return the pork to the pot.
11. Stir 250 ml of the barbecue sauce through the pork and reserve some to put on top of burger or slider buns. Top with coleslaw and jalapeños. Alternatively, sauté the pork in oil and put in tortillas for tacos.