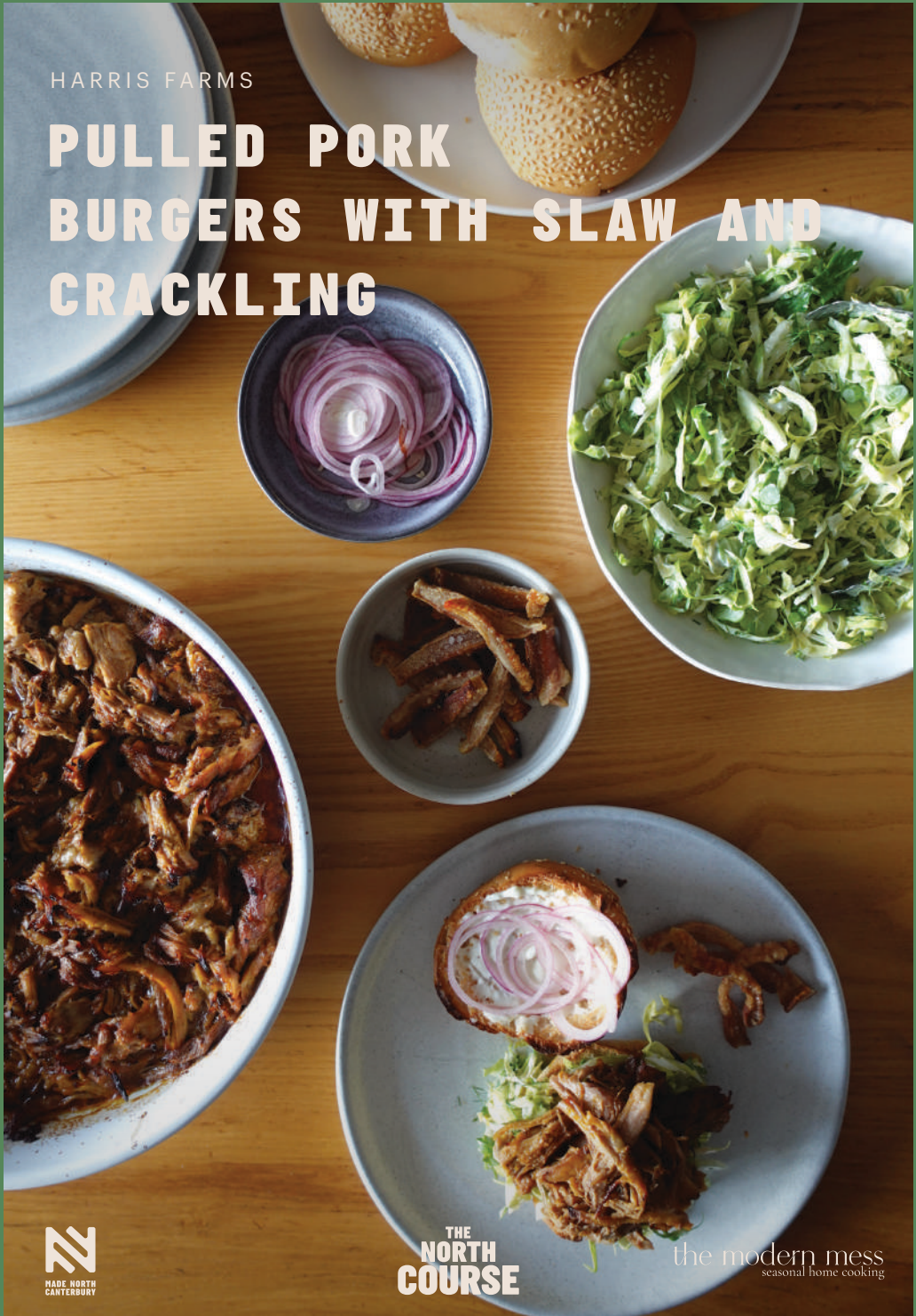


HARRIS FARMS

PULLED PORK BURGERS WITH SLAW AND CRACKLING



THE
NORTH
COURSE

the modern mess
seasonal home cooking

PULLED PORK BURGERS

This pulled pork makes a delicious burger filling or you can eat it how you like. The pork can be made in advance and re heated and it also freezes well. Try it in a taco or on top of a baked potato.

If using a bone in piece of pork shoulder then allow an extra 30-60 minutes for cooking.

SERVES 4-6

INGREDIENTS

Pulled pork

- 1.2-1.5kg Harris Farms pork shoulder - boneless
- 2 T olive oil
- 2 T red wine vinegar
- 2 T lemon juice
- 2 tsp smoked paprika
- 2 tsp dried oregano
- 4 cloves garlic, finely chopped
- 2 tsp salt
- 1 cup apple juice
- 1 cup chicken stock

Slaw

- 4-6cups shredded cabbage/ carrot/fennel
- 4 T mayonnaise
- 1-2 T lemon juice or apple cider vinegar
- salt to taste

To serve

- Burger buns, extra mayonnaise, quick pickled red onion slices

METHOD

Pulled Pork

Preheat the oven to 200 fan.

Remove the skin from the pork and cut into strips and salt generously.

Lay out the pork so it's flat, make a cut in any thicker bits and push it flat. Add the oil, vinegar, lemon juice, smoked paprika, dried oregano, garlic and salt and coat the pork well on both sides.

Place the pork in the oven to brown for 20 minutes. Add the apple juice and chicken stock and cover well and lower the oven to 160 and cook for 1.5-2 hours.

Increase the oven to 220 fan and uncover to caramalise the pork and reduce the liquid slightly - about 10-15 minutes. Pop the salted skin into the oven now too and cook until crispy, finish under the grill if needed.

Rest the pork for about 20 minutes and then roughly pull it back into the braising juices.

To serve

Mix the slaw ingredients together and toast the buns.

Assemble the burgers with the hot pulled pork and slaw and eat with the crackling.

North Canterbury based chef, Jen Pomeroy, created the Modern Mess with one main goal in mind – to help Kiwis get confident in the kitchen and encourage them to start cooking seasonally using fresh produce.

In her 12 years working as a professional chef, she learnt a secret – good food does not come from having the fanciest ingredients or the flashiest techniques. Exceptional meals come from the freshest, seasonal produce, and can be easily made at home using simple techniques.

Visit The Modern Mess website to discover 1000+ seasonal recipes, how-to tutorials, meal plans and more.

