



Pork Shoulder with Apple & Fennel Slaw

Freshen up your Summer Sunday roast with this fruity twist on a succulent shoulder of pork

Serves: 4

Prepare: 10 Minutes

Cook: 1 Hour 30 Minutes

Difficulty: Medium

Ingredients

For The Pork

- [1kg organic pork shoulder](#)
- 250ml cider
- 200ml pineapple juice
- 150ml brown sugar
- 200ml honey

For The Apple & Fennel Slaw

- 3 red apples, thinly sliced
- 1 fennel bulb, sliced thin
- 300g red cabbage, shredded
- 2 carrots, grated
- 2tbsp mayonnaise
- 1tbsp red wine vinegar
- 1tbsp dijon mustard

Method

1. To make the slaw, prepare the fruit and vegetables then add them to a bowl. Add the remaining ingredients and mix thoroughly, ensuring an even coat. Cover the bowl with clingfilm or foil and refrigerate until you are ready to serve
2. Set up your bbq for cooking indirectly over heat and allow the bbq to reach a consistent 180°C. Remove the pork shoulder from the packaging and place in a roasting tin or cast iron skillet. Lightly season the pork with a little salt and pepper then pour the cider into the pan
3. Insert a meat probe into the thickest part of the meat and set it to 73°C. Place the pan in the centre of the bbq, close the lid and roast the pork. Combine the pineapple juice, sugar and honey in a jug then baste the joint as it cooks to form a lovely sweet golden glaze
4. When the meat reaches the internal temperature, remove it from the braising liquid and place the cut, fat side down, directly over heat and let the pork fat crisp up nicely. When you are ready, remove the meat from the grill and thinly slice
5. Serve the sliced pork with apple and fennel slaw or put them both in a burger bun and top with sauce of choice