



Pulled Pork with Nashi Pear Kimchi & Pickles

BBQ showstopper from award-winning chef Matt Burgess

Serves: 6

Prepare: 30 Minutes

Cook: 6 Hours

Difficulty: easy

Ingredients

Pork Marinade

- 2kg [organic pork boston butt](#)
- 3 teaspoons brown sugar
- 1 teaspoon sea salt
- 2 teaspoons hoisin
- 1 teaspoons gochujang (Korean red bean paste)
- 3 teaspoons light soy
- 3 teaspoons rice vinegar

Nashi Pear Kimchi

- 3 tablespoons roughly sliced pickles (we love dill sweet and sour gherkins)
- 150g (2) nashi pears sliced – you can use apple or normal pears if you can't find Nashi
- 3 tablespoons gochujang (Korean chilli paste)
- 3 tablespoons light soy sauce
- 3 tablespoons brown sugar
- 2 tablespoons gochugaru (Korean chilli flakes)
- 2 tablespoons rice vinegar
- 1 tablespoon grated garlic
- 1 tablespoon grated ginger
- Ground black pepper
- 3 tablespoons thinly sliced spring onions

Method

For The Pork

1. Remove your defrosted organic pork boston butt from the fridge and let it come to room temperature.
2. Pat dry with a kitchen towel.
3. Set up your BBQ for indirect cooking or turn on your oven
4. Setting the temperature to 150°C or aim the target temperature for the BBQ to 120°C - 150°C.
5. Don't worry about exact measurements, swap out dark soy for light, or instead of rice vinegar use your favourite flavoured vinegar.
6. Pour everything into a bowl and whisk vigorously until everything is incorporated.
7. Now to get your hands dirty, rub mixture all over the pork shoulder (Boston butt) liberally
8. These ingredients will help create a wonderful bark (crispy outside)
9. Place into your BBQ or oven for 2-3 hours, if you want to cook it low and slow leave for 4-6 until the outside chars lightly and the bark has formed, wrap in foil and continue to cook for a further 2 hours until the meat is very tender.
10. With two forks, pull the pork apart in chunks

For The Kimchi

I've called this kimchi, but it's not, this isn't the fermented deliciousness that your probably expecting, this is to be eaten straight away. A fruity spicy punch that will hold up to that Boston butt.

1. Slice nashi pears into thin half-moon slices, place into a large mixing bowl.

2. Into the same bowl, Measure out gochujang, pickles, soy, brown sugar, gochugaru, rice vinegar, garlic, ginger, pepper and spring onions.
3. Mix well ensuring a good coating all over the pears.
4. Leave for 1-2 hours, serve alongside the Boston butt