

# Jolly Fine Recipe

## Pulled Pork Slow Cook Recipe

### Recipe

Ingredient	Amount
Pork (shoulder or leg)	1 kg
Pulled Pork Sauce Mix	75 g
Honey	1 to 2 tablespoons
Water	300 ml

### Method

1. Place the pork joint into your slow cooker pot.
2. Blend the pulled pork sauce mix with the water (300ml) and pour over the pork.
3. Cover and cook for 4 hours on HIGH or 8 hours on MEDIUM or until the meat is tender and cooked through (keep covered during cooking: cooking times may vary between slow cooker models).
4. If the pork has a bone, remove and discard it.
5. Use 2 forks to shred the pork.
6. Stir in the honey to desired sweetness and serve.

**Top Tip** – smear a thin layer of oil around your slow cooker pot before adding the ingredients to prevent excess sticking.