

## PULLED BBQ PORK

---

Gary Parsons, *Group Development Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# MINI PULLED BBQ PORK SLIDERS

*Chef Gary Parsons*

## *Ingredients*

SERVES 5 PORTIONS

---

<b>CA665 Slow Cooked BBQ Spiced Pulled Pork</b>	<b>100g</b>
<b>HS550 Sweet &amp; Smoky BBQ Sauce</b>	<b>60g</b>
Brioche Sliders (15g)	5

## *Apple Slaw*

Red Apple, cut into matchsticks	25g
Green Apple, cut into matchsticks	25g
Carrot, peeled and grated	20g
Parsley, picked, washed and chopped	2g
Mayonnaise	20g
Salt	2g
Pepper	1g
Red Wine Vinegar	4ml

## *Method*

1. Pre-heat the oven to 175°C. Remove the pork from the bag, put into a deep sided dish and cover with tinfoil. Place in the oven for 30 minutes, then 10 minutes uncovered. Check the core temperature has reached 70°C or above.
2. Using the back of two spoons start to pull the meat apart, mixing all the juices in. Once you have pulled the meat apart, mix in the Sweet & Smoky BBQ Sauce.
3. To make the slaw, mix the apple, carrot and parsley together. Then add the mayonnaise, red wine vinegar and seasoning. Mix well.
4. Cut the mini sliders in half, fill with the BBQ pork and top with the Apple Slaw.



MINI PULLED BBQ PORK SLIDERS  
*with Apple Slaw*

---

### *Slow Cooked BBQ Spiced Pulled Pork*

We've worked closely with Grubworkz to develop a range of gourmet sous-vide products that are cooked in the sauces we make in our Harvey & Brockless production kitchen. Pre-cooked and ready for grilling, sautéing or roasting, they save time and work in the kitchen. This BBQ pulled pork take on the classic 'low and slow' dish from the Deep South. Succulent meat in a soulful spicy marinade.

### *Sweet & Smoky BBQ Sauce*

Prominent smokiness with a fruity aroma and mild vinegar heat on the nose. Intense smoke flavour, a rich, treacle-like fruit sweetness, mild acidity and a mild pepper/chilli finish. Serve with pulled pork, ribs or jackfruit as a marinade or sauce.