

Asian-style pulled pork with spicy slaw

Ingredients

For the pulled pork

5 tbsp soy sauce
4 tbsp chilli powder
3 tbsp Chinese five-spice powder
2 tbsp light muscavado sugar
2 garlic cloves, finely chopped
4cm/1½in fresh root ginger, peeled and finely chopped
3kg/6lb 8oz boneless pork shoulder, rind removed

For the spicy slaw

3 tbsp sesame oil
2 tbsp soy sauce
½ red cabbage, very thinly sliced
1 red onion, finely chopped
1 large carrot, cut into thin matchsticks
2 red chillies, finely chopped (seeds removed if you prefer less heat)
handful coriander leaves (optional)
black pepper

To serve

150g/5½oz mayonnaise
10-12 sesame seed buns, split open and toasted

Method

1. Preheat the oven to 150C/130C Fan/Gas 2.
2. For the pork, put the soy sauce, chilli powder, Chinese five-spice, sugar, garlic and ginger in a large bowl. Mix together to make a sloppy paste.
3. Put the pork in a deep roasting tray and massage the paste over the meat. Cover with foil and cook for 8–10 hours, or until the meat is so tender you can shred it with a fork.
4. Just before serving, make the slaw. Mix the sesame oil and soy sauce together in a large bowl. Add the cabbage, onion, carrot, chilli and coriander. Toss together until well mixed. Season to taste with pepper.
5. Once the pork is ready, shred it with a fork. Serve it piled into toasted sesame buns with a smear of mayonnaise and the spicy slaw.

Recipe Tips

If you would like to serve the pork with a sauce, bubble the cooking juices in a large saucepan over a high heat for 10-15 minutes until reduced and thickened slightly. Season with pepper.

Preparation time

less than 30 mins

Cooking time

over 2 hours

Serves

Serves 10-12

This recipe is perfect for when you have a gang of hungry mouths to feed because the oven does most of the work for you.

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