

Pulled Pork Burger

Tangy BBQ Sauce, Charred Peppers, Red Cabbage, Roasted Onion Knot Bun

Pulled Pork

Ingredients

2½ kg boneless pork shoulder, skin removed	2 tsp mustard powder
3 tbsp olive oil	1 tsp garlic salt
2 tsp Hungarian paprika	1 tsp onion salt
	1 tsp liquid smoke

To serve:

Roasted onion knot buns, tangy cabbage slaw, charred red capsicum quarters, homemade chipotle molasses BBQ sauce and sweet-and-sour pickled cucumbers, sliced.

Method

1. Heat oven to 150C. Rub the pork with 2 tbsp of the olive oil. Heat a large non-stick pan until very hot and sear the pork on all sides until golden brown.
2. Place the meat on a wire rack in a roasting tin. Mix the paprika, mustard powder, garlic and onion salt, and some black pepper with the liquid smoke, if using. Brush all over the meat.
3. Add 1 cup of water to the roasting tin, cover very tightly with foil and cook for 5 hrs or until almost falling apart.
4. Drain the juices from the meat into a measuring jug. Shred the pork using 2 forks, discarding the fat.
5. Skim off the fat from the juices. Mix 125ml of the juices with 4 tbsp BBQ sauce and pour over the meat. Keep warm until serving, or reheat.
6. To assemble, pile the meat into the halved onion buns, spoon over the BBQ sauce, top with coleslaw, capsicums and pickles, and sandwich together.

Chipotle molasses BBQ sauce

Ingredients

1 tbsp olive oil	2 tsp hot chilli powder
½ small onion, finely chopped	1 tbsp Worcestershire sauce
2 garlic cloves, chopped	2 tsp chipotle paste
100ml apple cider vinegar	2 tbsp tomato purée
85g dark soft brown sugar	1 tbsp liquid smoke
1½ tsp mustard powder	350ml passata
1½ tsp smoked paprika	75ml black treacle
1½ tsp celery salt	

Method

1. Heat oil in a large saucepan. Add onion and garlic and cook for 5 mins or until soft.
2. Add the rest of the ingredients.
3. Bring to the boil, turn down to simmer for 15 mins, then leave to cool.