



PULLED PORK SANDWICH

INGREDIENTS:

Sokolow pork shoulder
large bun
oil
aluminium foil

SPICE MIX:

2 tablespoons Roman cumin
2 tablespoons chilli flakes
1 tablespoon brown sugar
2 tablespoons salt
1 tablespoon pepper

SALAD:

young cabbage
green pepper
green apple
chilli
lime
salt
1 tablespoon mayonnaise
1 tablespoon yoghurt

SAUCE:

100 ml apple vinegar
30 ml Worcestershire dressing
0.5 cup ketchup
50 g brown sugar
chilli sauce

PREPARATION:

1. Start by mixing the spices, then brush the shoulder with oil and cover with the prepared mixture.
2. Place the shoulder on the griddle and cover with a bowl. Place a piece of kindling on top of the dish. Place a cauldron of water directly in the fire. This arrangement will add moisture and give the meat a juicy feel. After grilling for 3 hours, wrap the shoulder in foil and place back on the grill.
3. Meanwhile, start preparing the salad: grill the cabbage, then cut it into strips and put it in a bowl, add the chopped fresh peppers, apple, onion, and chilli. Sprinkle with lime juice. Season to taste with salt. Add a tablespoon of mayonnaise, a splash of yoghurt and mix all the ingredients thoroughly together.
4. Move on to making the sauce: pour the apple cider vinegar, Worcestershire sauce, ketchup into the cauldron, sweeten with brown sugar and top up with a splash of chilli sauce. Bring to the boil and remove from the hearth.
5. Remove the shoulder from the grill when the meat starts falling apart, then pull it to pieces and add the previously prepared spices and sauce.
6. Make a sandwich: put the salad on the bottom, arrange the meat and cover with a bun. Finished!

