



PULLED PORK WITH BARBECUE SAUCE

INGREDIENTS:

1 kg of Sokolów Feast pork shoulder
2-3 carrots
3-4 celery stalks
1-2 onions
Salt, pepper
250 ml red wine
750 ml vegetable stock
Few tablespoons of barbecue sauce
Frying oil

PREPARATION:

1. Rub meat with salt and pepper and set aside to reach room temperature. Peel vegetables, cut them into large pieces and brown in oil in a pot with a thick bottom (suitable for baking in the oven). Add meat and fry on each side.
2. Add wine and stock. Cover the pot. Place pot in an oven pre-heated to 150°C and bake for 4 hours. When the meat is ready, remove it from the broth, break into small pieces using a fork and mix with barbecue sauce. Serve on fresh buns with addition of coleslaw salad and French fries.