

PULLED PORK SLIDERS



 Serves 10-12

 Prep Time 10 minutes plus refrigeration

 Cook Time 4-5 hours



INGREDIENTS

- 1.2-1.5kg piece of boneless pork shoulder with skin or 1.75-2kg bone in pork shoulder
- 2 large red onions, thickly sliced
- 1 ½ cup unsweetened apple juice
- 1 cup water
- **HEINZ [SERIOUSLY] GOOD™ Mayonnaise**
- Slider buns or Hamburger buns

METHOD

1. Remove the packaging from the pork if necessary. With a sharp knife score the pork thinly, alternatively get the butcher to do this for you. Rub the skin with salt. Place on a tray and cover with baking paper. Refrigerate for 4 hours or overnight to allow the skin to dry out. (to ensure good crackling the skin must be well dried out).

- Mesclun or salad leaves
 - Roasted red peppers, sliced in strips
3. Preheat the oven to 140°C (fan assisted) or 150°C (conventional). Put the prepared onions into a roasting dish (make sure the roasting dish is appropriate for the size of the piece of pork). Sit the pork on top of the onions. Pour the apple juice and water around the base of the pork, avoiding getting the skin wet.
 4. Roast for 4-4 ½ hours, until the meat starts to pull away. During cooking make sure the liquid does not evaporate adding extra water if necessary. Take the meat out of the roasting dish and pour the onions and remaining apple jus into a saucepan. Increase the oven temperature to 200°C. Return the pork to the roasting dish and put it back into the oven for a further 15-20 minutes to allow the crackling to crisp.
 5. Reduce the reserved onion and apple jus over high heat until thick and syrupy.
 6. Squeeze **HEINZ [SERIOUSLY] GOOD™ Mayonnaise** onto the base of slider buns or burger buns. Top with mesclun or salad leaves, pulled pork, cooked onions, roasted red peppers. Squeeze mayonnaise onto the bun lids before placing on the top. Serve pieces of pork crackling on the side.

TIPS

- To make these sliders even more [SERIOUSLY] irresistible, try this recipe with **HEINZ [SERIOUSLY] GOOD™ Aioli**.