



Ingredient Checklist:

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| <input type="radio"/> 2 tbsps of olive oil | <input type="radio"/> Squeeze of lemon |
| <input type="radio"/> 1.2 kg of pork shoulder, trimmed of fat | <input type="radio"/> Olive oil |
| <input type="radio"/> 3 cups of Sweet Baby Ray's BBQ sauce | <input type="radio"/> Salt and Pepper |
| <input type="radio"/> 1 tbsp of corn-starch | <input type="radio"/> 1-2 sprigs of rosemary |
| <input type="radio"/> 1 onion quartered | <input type="radio"/> 1 cup of water |
| <input type="radio"/> 2 cups of shredded cabbage | |
| <input type="radio"/> 2 cups of shredded carrot | |
| <input type="radio"/> 1 cup of grated/sliced apple | |
| <input type="radio"/> 2 tbsps of egg mayonnaise | |
| <input type="radio"/> rib eye steak (bone in) 600-700 grams | |
| <input type="radio"/> Soft tacos/brioche buns/dinner rolls | |
| <input type="radio"/> 3-4 small potatoes sliced lengthwise and parboiled | |

Pulled Pork Sliders with Crunchy Slaw

Tefal Cook 4 Me Multi Cooker

Method:

- 1) Season pork shoulder with salt and pepper.
- 2) Select "Manual" feature on Cook4Me and then select "Browning". Once preheated, place olive oil in pot and brown pork shoulder well on each side (3 min or so on each side).
- 3) Once evenly browned, place onion in pot. Mix together BBQ sauce and water and pour over pork. If you like, at this point you can add 1 tbsp of corn-starch to thicken the sauce.
- 4) Now you can stop browning and select "Quick Cooking". Adjust time to 55-60 minutes. Close the lid.
- 5) In the meantime, combine all ingredients for the coleslaw in a bowl. When pork is ready, pull apart and fill tacos or your brioche buns with pork and coleslaw. Voila enjoy!

ENJOY!