

Ingredients:

1kg Boston Pork Butt
4 peeled garlic cloves
1 diced onion
2 carrots, cut into large dice
1 leek, white and pale green part only, cut into large dice
2 stalks celery, diced
Salt and pepper to taste
500ml white wine
2 long French baguettes

Dipping Sauce:

Jous from the roasted pork butt
2 tsp. fresh herbs (rosemary, thyme & sage)
2 tbsp. honey
Fresh cream

Method:

Preheat oven to 180°C
Sauté garlic, carrots, leeks & celery until the natural juices are released.
As the juices are released, add white wine to de-glaze the pan. Season with salt and pepper (remember the pork butt is quite salty already.)
Caramelize pork butt in a lightly oiled grill pan on a high heat.
Add all ingredients to a casserole dish. Cover with lid, and roast for 6 hours, alternating sides after every hour.



KESH'S

PULLED PORK

with fresh baguette



To serve:

Blend the dipping sauce ingredients and place in a serving bowl. Drizzle with fresh cream.
Place the roasted pork, dipping sauce and French baguettes on a wooden serving board in the center of your dining table.
Allow guests to help themselves. Adding pulled pork to the center of their baguette, and dipping into the sauce.