

Easy-to-prepare meals and accompanying drinks

# Pulled Pork And Coleslaw

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WITH HALLOWEEN CELEBRATIONS ON THE HORIZON, it's useful to have a recipe up your sleeve for feeding a crowd. Pork shoulder has "the perfect ratio": low-effort, but high-impact. It's a doddle to make, but it always has people hopping about with excitement.

Pulled pork also has the advantage of being a forgiving recipe. I've suggested five hours' cooking time, but when a big cut is being cooked at 150C, it doesn't matter if five hours turns into six. So if you get distracted during the witching hour, or diverted by bonfire-building, then it's not a disaster. The meat will still happily pull off the bone and make a lot of people happy when stuffed in a roll.

## Serves 8

- 2 onions, diced
- 4 cloves of garlic, crushed
- 150ml vegetable oil
- 150ml white-wine vinegar
- 400g tin of chopped tomatoes
- 150g brown sugar
- 50ml Lea & Perrins
- 2tsps dried mustard powder
- 3kg pork shoulder, bone in
- 8 buns

## For the coleslaw

- ½ white cabbage, finely sliced
- ½ red onion, finely sliced
- 2 carrots, peeled and grated
- 2tbsps plain, unsweetened yogurt
- 1tbsp mayonnaise
- 1tbsp red-wine vinegar
- ½ lemon, juiced
- Salt
- Pepper



1. Fry the onions until they're soft and translucent. Add the garlic to the pan and cook gently.
2. Next, add the vegetable oil, white wine vinegar, chopped tomatoes, brown sugar, Lea & Perrins and dried mustard powder to the pan.
3. Cool the sauce and marinate the pork shoulder in it overnight.
4. Preheat the oven to 150C. Put the pork in a saucepan or deep tray, pour over the marinade and cover either with a lid or foil. Cook for five hours.
5. Take the pork from the marinade and put it on the hob so the sauce slowly reduces. Meanwhile, slice the top layer of skin from the pork. There's

- lots of flavour in the fat underneath, so it's a good idea to dice it and add it to the pan of sauce. Of course, if that doesn't appeal then discard.
6. Use two forks to pull the meat from the bone. Discard the bone and return the shredded meat to the sauce.
7. Use a slotted spoon or tongs to lift the meat from the pan and put a generous amount into each bun.
8. For the coleslaw, mix the yogurt, mayonnaise, red-wine vinegar and lemon in a cup. Put the cabbage, onion and carrots in a mixing bowl, and pour the sauce over it. Mix until everything is combined, then season with salt and pepper.

PHOTOGRAPHY BY TIM & ZOE HILL

# Autumnal Flavours

APPLES, DAMSONS, BLACKBERRIES, SLOES, PLUMS, FIGS—it's naughty to have favourite seasons, but autumn is mine. The laden hedgerows are ripe for the picking, which is a signal for cocktail enthusiasts to start rustling up flavoured syrups, purées and elaborate garnishes.

There's good news for those who enjoy plummy autumnal flavours, but who don't have the stamina to start from scratch—it's the ever-expanding range of flavoured spirits and syrups on the market. I'll happily admit that Chase's sloe gin is better than

anything I've ever brewed at home. Sipsmith's sloe gin and damson vodkas are also great examples—not too sweet and delicious sipped neat, or added to a glass of Prosecco. The ever-expanding Monin sugar syrups, used to sweeten and flavour cocktails, open up a world of inspiration too.



■ **Chase Sloe and Mulberry Gin**, £26.50/50cl

■ **Sipsmith Damson Vodka Liqueur**, The Whisky Exchange, £24.25/50cl

■ **Fig syrup**, Monin, Cream Supplies, £5.99/70cl

■ **Wooden muddler**, Drinkstuff, £1.99



## AUTUMN HEDGEROW INGREDIENTS

These have so many uses in the kitchen aside from cocktails. Use a little artistry to create a seasonal cheeseboard.

Pick fresh fig leaves and use them to cover a wooden board before arranging the cheeses on top. Fresh figs go particularly well with Roquefort. An apple or pear compote is also delicious with blue cheeses, especially with a few walnuts or pecans, while a sharp blackberry really cuts through a brie or Camembert and goes well with goats' cheese. Quinces start appearing round this time of year as well, and a quince paste or membrillo is traditionally partnered with manchego.

# Simple Cocktails

## Damson cocktail

- 25ml damson vodka
- Prosecco

Pour the damson vodka into a champagne flute and top up with cold prosecco. For a less-alcoholic version, use a sweetened sloe or damson purée instead of damson vodka.



## Apple cocktail

- 40ml bourbon
- 80ml apple cider, chilled
- 80ml ginger beer, chilled
- Garnish: rosemary and thin apple slices

Mix the bourbon, cider and ginger beer, and pour into a glass filled with ice cubes. Garnish with a sprig of rosemary and optional apple slices.



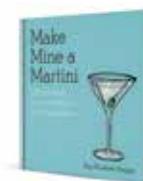
## Blackberry cocktail

- 4 blackberries
- 4 mint leaves
- 15ml sugar syrup
- 60ml gin
- Ice cubes
- Tonic water

Use a wooden muddler to crush the blackberries, mint leaves and sugar syrup at the bottom of a glass. Add gin and ice cubes, then top up with tonic water.



## BOOK



**Make Mine a Martini**, £14.99, Mitchell Beazley. From learning the basics to classic cocktails and food for a cocktail party.

## BUDGET



**Kilner handled jars**, £3.50, Ocado. For an authentic, artsy cocktail vibe.

## BLOW-OUT



**SodaStream red source drinkmaker**, £84.99, Argos. Perfect for alcoholic and non-alcoholic cocktails alike.