



Smoked Spicy Pulled Pork, Beetroot Tacos with Peppered Pineapple Jam

(courtesy of @lelittlegourmand)

Serves 4

Prep Time: 8 hours

Ingredients

Jars of Goodness Peppered Pineapple Jam

Smokey Spicy Pulled Pork

500g pork belly	1 tsp garlic paste	1 tsp pepper
250ml vegetable stock	1 tsp green chilli paste	2 tsp BBQ sauce
1 cup white wine	1 tsp smoked paprika	2 tsp brown sugar
1 tsp ginger paste	1 tsp salt	2 tsp sriracha sauce

Beetroot Tacos

100g maxi flour (ugali)	2 tsp salt
100g home baking flour	1 beetroot, grated
2 tsp oil	1 cup hot water

To assemble

peppered pineapple jam	sriracha mayo
red cabbage, shredded	green onions

METHOD

Smoked Spicy Pulled Pork

Rub pork with a mixture of ginger, garlic, green chilli paste, smoked paprika, salt, pepper, sriracha and brown sugar and place pork in a slow cooker, pour over the bbq sauce, vegetable stock and white wine.

Slow cook the meat for 8 hours on low.

Once ready take a fork and pull the meat apart, it should be really easy and stringy.

Beetroot Tacos

Combine all ingredients to make a dough, roll the dough into 4.5 inch discs, heat a pan over medium heat and allow to cook for 1 minute.

To assemble

Take your taco, apply a generous amount of the peppered pineapple jam, add the smoked spicy pulled pork, drizzle some sriracha mayo, add red cabbage and garnish with green onions.