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A luxuriously slow-cooked pork shoulder

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I'm wondering what we did with our pork before it was cooked at a snails pace – long and luxuriously before being pulled into a great big tasty shredded mess of slow cooked goodness.

The great thing about this recipe is you can't get it wrong, just the sort of sentiments we need heading into Christmas and the requirements of putting food on the table.

You do need time on your side though as it requires a solid 6 hours in the oven and a few hours before this to dry out (although you can skip this step). You could even put it on the night before and cook it overnight at about 140C if you are the sort who loves a solid bit of pre planning.

My only tip is to ensure you use an apple cider with a good balance of sweetness and acidity. You want it to add to the flavours at play rather than take all the attention like a bully in a schoolyard.

Slow cooked apple cider pork shoulder

Ingredients

- 2.5kg pork shoulder, bone in
- 2 tbsp fennel seeds
- 2 tsp coriander seeds
- 2 tsp mustard seeds
- 2 tbsp brown sugar
- Pinch sea salt flakes
- 600ml cheeky rascal apple cider
- 600ml chicken stock
- 4 apples, halved, cored
- 6 garlic cloves, unpeeled, bruised

Apple slaw

- 2 green apples, slices on a mandolin
- Bunch mint leaves, coarsely torn
- 2 Fennel bulbs, sliced on a mandolin
- 1 red onion, sliced on a mandolin
- Juice of 1 lemon

Method

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