



Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

CHILLI RUBBED PULLED PORK

Function: SLOW COOK

Time: 4-9 hours

Serves: 6

INGREDIENTS

- 1.5 kg boneless pork rump or shoulder
- 2 tbsp chilli powder
- 1 tbsp smoked paprika
- ¼ tsp cayenne pepper
- 22.5ml garlic powder
- ½ tsp onion powder
- ½ tsp salt
- ¼ tsp freshly cracked black pepper

METHOD

1. Combine the chilli powder, smoked paprika, cayenne pepper, garlic powder, onion powder, salt, and some freshly cracked pepper in a bowl.
2. Cut the pork into 2-3 inch cubes. Place the pork cubes in a large bowl, sprinkle the prepared spice mix over the top, then stir to coat the meat in the spices.
3. Place the seasoned meat in the **Russell Hobbs DualChef** pot (SLOW COOK function), secure the lid and cook on high for 4-5 hours, or low for 8-9 hours.
4. After cooking, use a fork to check if the meat shreds. If it's not tender enough to fall apart, return the lid and cook for an additional 30 minutes and try again.
5. After shredding the meat, it is now ready to serve, or portion and refrigerate or freeze until ready to use. Keep the shredded meat in the juices from the slow cooker until ready to serve for the best flavour.

Chef's tip: Create tacos and serve the chilli rubbed pulled pork in corn tortillas with sliced jalapeños, pickled red onions and a cumin lime coleslaw on the side.