

## PULLED PORK

(make 7x recipe)

1kg **Deboned** pork shoulder  
45ml Oil  
10ml Smoked paprika  
10ml Mustard powder  
5ml Chilli flakes  
1 Lemon juice and zest  
500ml Chicken Stock  
5ml Ground Cumin  
5ml Ground Coriander  
Salt and Pepper  
6g Garlic paste  
1 Onion chopped  
2.5ml Smoking Liquid

1. Rub pork with oil and remaining spices
2. Saute onion in pot and add garlic.
3. Place in pot, add liquids, cook until soft and pull apart, approximately 2hours.

## BEAN AND CORN SALSA

(make this recipe 6x)

1 tin Red kidney beans, rinsed and drained  
4 (200g) Corn on the cob, blanched and roasted on fire  
1 Diced plum tomatoes  
3 (19g) Chopped spring onions  
8g Fresh coriander, chopped  
Few Red Chillies

### Dressing for Salsa

30ml Olive oil  
1 clove (6g) Garlic, minced  
2.5ml Ground cumin  
5ml Fresh lime juice  
1.25ml Salt

1. Mix everything

## GUACAMOLE

(make this recipe 8x)

1 large (170g) Ripe avocado  
½ clove Garlic  
Few Red chilies  
Lemon juice to prevent browning  
Salt and pepper

1. Prepare chilies; mash avocado and garlic; mix together; season according to taste.

## **BREAD TACOS**

(1 loaf yields 14 slices)

Sliced Brown Bread  
Rendered Pork Fat

1. Roll out each slice of bread until flat and thin. Cut out one circle of 7.5cm circumference.
2. Brush each circle with rendered fat and fry in frying pan until slightly golden.
3. Bend bread circle to form taco shape and let it rest on the back on a muffin pan to keep its shape.