

Pulled pork with guacamole and lime (GF)

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Ingredients (serves 4-6)

For the pork:

- 1 tsp peppercorns
- 4-5 juniper berries
- 1 tsp paprika
- 1 tsp ground caraway
- 2 cloves garlic, crushed
- 1 tbsp sea salt
- 800 g [pork](#) shoulder
- 500 ml light beer

For the guacamole:

- 2 avocados, pitted and peeled
- 1 lime, juiced
- 2-3 sprigs coriander, leaves removed, half chopped

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- 1 small, red chilli pepper, deseeded and chopped
- Sea salt and cracked pepper

To serve:

- 4-6 leaves cos lettuce
- 1 red onion, sliced
- Lime wedges, to garnish

Method

Grind peppercorns and juniper berries in a mortar and mix with the paprika, caraway, garlic and 1 tsp salt. Rub seasoning onto the meat, wrap in cling film and leave in the fridge overnight. Remove and unwrap 1 hour before cooking.

Heat the oven to 120°C (100°C fan-forced). Place meat on a deep baking tray and pour over the beer. Roast for around 6 hours until the meat has a core temperature of 90°C. Baste the meat regularly and, if necessary, add some more water. At the end of the cooking time, turn off the oven, cover the baking tray in aluminium foil and return to the oven for another hour.

To make the guacamole, place the avocado fruit in a bowl and drizzle with a little lime juice. Mash with a fork and stir in the chopped coriander and the chilli. Season with salt, ground black pepper and lime juice.

Pull the meat apart with a fork, mix with the meat juices and season to taste.

Arrange the lettuce on plates and place the meat on top. Add a dollop of guacamole and sprinkle with the onion and the remaining coriander. Serve garnished with lime wedges.

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