

Rhubarb Pulled Pork with Rhubarb Slaw

Double up on rhubarb for this seasonal riff on a BBQ favourite. First, cook rhubarb until tender in a sweet balsamic sauce that mellows the vegetable's tang and coats shredded slow-cooked pork. Second, add raw rhubarb matchsticks to cabbage slaw for a surprising sour note.

Hands-On: 40 mins

Total: 5 hrs 40 mins

Servings: 8

Yield: 4 cups

Rhubarb Pulled Pork

- 3 Tbsp chopped fresh thyme
- 3 Tbsp chopped fresh Thyme
- 1 Tbsp Lemon Zest
- 1 tsp Onion Salt
- 1 tsp Garlic Powder
- 1.2kg pounds boneless pork shoulder, trimmed
- 1 Tbsp Olive Oil
- 1/3 cup plus 1/2 cup white balsamic vinegar
- 1 sweet onion, halved and sliced (1.5 cups)
- 1 fennel bulb, trimmed, cored, and sliced (1 cup)
- 1 cup chicken broth
- 2 cups – 1/2-inch slices fresh rhubarb

In a bowl combine 2 tablespoons thyme, the lemon zest, onion salt, and garlic powder. Rub pork with mixture. Wrap in plastic wrap; chill 2 to 24 hours.

Preheat oven to 165°C; position a rack in the lower third of oven. In a 4 litre Dutch oven heat oil over medium-high. Add pork. Brown evenly on all sides, about 8 minutes. Remove pork. Add 1/3 cup vinegar to Dutch oven, scraping up any browned bits. Add onion, fennel, and 1/4 teaspoon salt. Cook 8 to 10 minutes or until browned, stirring occasionally.



Place pork on onion mixture. Add broth, 1/2 cup vinegar, and 1 tablespoon thyme. Bring to boiling; cover. Place in oven. Cook 3 to 3 1/2 hours or until pork is tender.

Remove pork to a bowl; cover. For sauce: Add rhubarb to cooking liquid in Dutch oven. Bring to boiling; reduce heat. Cook, uncovered, 7 minutes or until rhubarb is softened and mixture is thickened, stirring occasionally. If sauce is too tart, add 1 teaspoon brown sugar. Shred pork; combine with sauce. Heat through. Serve on split hamburger buns with, if desired, Rhubarb Coleslaw. Makes 8 servings.

Fresh Rhubarb Coleslaw

1 cup julienned fresh rhubarb
1/4 cup apple cider vinegar
2 tsp sugar
1/2 cup mayonnaise
1/4 tsp salt
3 cups finely shredded green cabbage
1 cup finely shredded carrots

Directions

In a large bowl toss rhubarb with vinegar and sugar. Let stand 10 minutes. Stir mayonnaise and 1/4 tsp salt into rhubarb mixture until combined. Add cabbage and carrots; stir to combine. Cover; chill 2 to 4 hours before serving. Makes 6 to 8 servings.

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