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Slow Cooker Cherry Chipotle Pulled Pork with Cilantro Lime Slaw

Sweet Community Rating:

Prep time : 0:20
Bake/Cook time : 0:04 to 0:08
Yield : 8 - 10 servings
Chef : Imperial Sugar



Description

This delicious sweet and spicy pulled pork is fall-apart tender. The combination of sweet cherries and dark brown sugar blended with earthy and spicy chipotle peppers bring this recipe to a new mouthwatering level.

Ingredients

Cherry Chipotle Pulled Pork

3 pound boneless pork shoulder roast	1/2 teaspoon kosher salt
1/4 teaspoon black pepper	1 tablespoon canola oil
1/2 cup ketchup	1/2 cup apple cider vinegar
1/4 cup Imperial Sugar Dark Brown Sugar	2 chipotle peppers packed in adobo sauce
3 tablespoons adobo sauce, from chipotle pepper can	1 teaspoon cinnamon
1/2 cup dried sweet cherries	2 cloves garlic, peeled and roughly chopped
Sandwich or slider buns	

Cilantro Lime Slaw

1/4 cup canola oil	1 tablespoon white wine vinegar
1/4 cup fresh cilantro, chopped	3 tablespoons fresh lime juice
2 tablespoons mayonnaise	1/4 teaspoon salt
1/8 teaspoon black pepper	12 ounces packaged coleslaw

Directions

1. Rub pork shoulder evenly with salt and pepper. In a large sauté pan, heat oil over high heat. Place pork shoulder roast in sauté pan and sear each side until browned, about 3 minutes a side. Once roast is browned place it in slow cooker.
2. In a bowl, stir to combine ketchup, apple cider vinegar, brown sugar, chipotle peppers, adobo sauce, and cinnamon. Pour over pork roast and add cherries and garlic to slow cooker.
3. Cover and cook on low for 8 hours or on high for 4 hours.
4. To create Cilantro Lime Slaw, whisk to combine canola oil, white wine vinegar, cilantro, lime juice, mayonnaise, salt and pepper in a large bowl. Add coleslaw and toss to evenly coat coleslaw with dressing.
5. When pork shoulder roast is finished cooking and is fork tender, remove roast from slow cooker and place on a cutting board. With a fork, pull roast until shredded. Return pulled pork to slow cooker and stir to coat with remaining cooking juices.
6. Serve alone or on sandwich or slider buns topped with slaw.

Plan For

8 hours on low or 4 hours on high