



**PREP TIME : 10 MIN**

**COOK TIME : 8 hrs 15 MIN**

**SERVES : 6**

## **Ingredients :**

- **3 1/2 lb (1.75 kg) pork shoulder or butt roast, trimmed**
- **1 tsp (5 mL) salt**
- **1/2 tsp (2 mL) pepper**
- **2 tbsp (30 mL) canola oil**
- **1 jar (341 mL) VH<sup>®</sup> Honey Garlic Sauce**
- **3 tbsp (45 mL) cornstarch**
- **1 bag (397 g) prepared coleslaw mix**
- **1/3 cup (75 mL) prepared coleslaw dressing**
- **6 buns, toasted**

## **Directions :**

- 1. Season pork all over with salt and pepper. Heat oil in large skillet set over medium heat; cook pork for 2 to 3 minutes per side or until browned. Transfer to slow cooker.**
- 2. Pour VH<sup>®</sup> Honey Garlic Sauce over top; cover and cook on LOW for 8 to 10 hours or on HIGH for 4 hours. Transfer pork to cutting board; let stand for 10 minutes.**
- 3. Whisk cornstarch with 2 tbsp (30 mL) cold water until smooth. Whisk into slow cooker; cook on HIGH for 8 to 10 minutes or until sauce is thickened.**
- 4. Shred pork using two forks, discarding any tough or fatty bits. Toss pork with 1 cup (250 mL) sauce. Return to slow cooker set on LOW to keep warm for serving.**
- 5. Meanwhile, toss coleslaw with dressing. Serve half of the pulled pork in buns with some**



# Honey Garlic Pulled Pork

*coleslaw. Serve remaining coleslaw on the side.*

## ***Recipe Tips:***

- ***Refrigerate remaining pulled pork in airtight container for up to 2 days or freeze for up to 1 month.***
- ***Add leftover pulled pork to pastas, soups, tacos and pizzas.***