



**BBQ Pulled Pork Grilled Cheese Sandwich by Holy Toast**

# Ingredients

## Pickled cucumber

5 cucumbers  
1 litre water  
500ml Sarsons vinegar  
800g caster sugar  
80g fine salt  
Aromatic spices eg mustard seeds, star anise, coriander seed,  
Fennel seed

## BBQ marinade

250ml tomato ketchup  
50ml Dijon mustard  
150ml Sarsons vinegar  
100ml runny honey  
100g soft brown sugar  
2 large white onions  
2 cloves garlic  
200g butter

# Method

## Pickled cucumber

Half cucumbers lengthways and remove the seeds with a teaspoon.

Slice cucumbers approx 3mm thick and place in a strainer.

Toss with 3 tbsp of fine salt and let stand for 1 hour.

Whilst cucumbers are salting, boil together the water, vinegar, salt, sugar and spices for 10 mins then take off the heat.

Pat dry the cucumbers and add to sterilised jars, pouring over the hot pickle liquor.

## BBQ pork

Sweat diced onion and garlic in butter until golden and softened.

Add all other ingredients to the pan, Cook over a low heat for 10 mins then blend to a smooth consistency.

Cover a 1.5kg pork shoulder in half the marinade and leave in fridge overnight. When ready to cook, place pork in a baking tray, 4. pour in 1 litre of water and cook at 140c for 6-8 hours. When tender, shred and mix in the remaining marinade.☐☐