



Filipino Adobo Pulled Pork, Slow-Cooked

Ingredients:

- 1 Comfrey Farm Certified DUROC® Pork Shoulder Butt
- 1/3 cup Apple Cider Vinegar
- 1/2 cup Water
- 1/3 cup Soy Sauce
- 5 Cloves Crushed Garlic
- 1/2 cup Chopped Onions
- 1 tablespoon Black Pepper
- 4-6 Bay Leaves
- 1 Chopped Jalapeño (Optional)
- 2 tablespoon Chopped Scallions (For Garnish)
- Serve on Cooked Rice

Instructions:

1. Place the Comfrey Farm Pork Shoulder into the slow cooker.
2. In a bowl, combine the vinegar, water, soy sauce, crushed garlic, onion, pepper, and jalapeño if using, and then pour into the slow cooker. Add the bay leaves.
3. Cover and cook on low heat for 6-8 hours, turning over once halfway through cooking.
4. Remove the bay leaves, and shred the pork with a fork. Serve over rice and top with scallions – Enjoy!