

## Spicy Pulled Pork in Tart Cherry Sauce with Vanilla Slaw

The pairing of two antioxidant rich ingredients - cayenne and tart cherries - is a perfect match in slow cooked pulled pork. The cayenne brings an underlying heat and the dried cherries add a sweet and sour balance.

Prep Time: 15 minutes

Cook Time: 8 hours on LOW or 4 hours on HIGH

- 3 pounds boneless pork shoulder roast, trimmed
- 1/2 cup coarsely chopped dried tart cherries
- 1 medium onion, cut into thin wedges
- 1/2 cup ketchup
- 1/3 cup cider vinegar
- 1/4 cup packed brown sugar
- 2 tablespoons instant espresso powder
- 1 1/2 teaspoons **McCormick® Gourmet Collection™ Crushed Red Pepper**  
or 1 teaspoon **McCormick® Gourmet Collection™ Ground Cayenne Red Pepper**
- 1 teaspoon **McCormick® Gourmet Collection™ Saigon Cinnamon**
- 1 teaspoon **McCormick® Gourmet Collection™ Garlic Powder**
- 1 teaspoon **McCormick® Gourmet Collection™ Sicilian Sea Salt**
- 10 sandwich rolls (optional)
- Vanilla Slaw** (recipe follows)

1. Place pork, cherries and onion in slow cooker. Mix remaining ingredients except rolls and Vanilla Slaw in medium bowl until blended. Pour over pork. Cover.
2. Cook 8 hours on LOW or 4 hours on HIGH. Remove pork from slow cooker.
3. Shred pork, using 2 forks. Return pork to slow cooker. Mix and heat with sauce before serving. Serve on sandwich rolls with Vanilla Slaw, if desired.

Makes 10 servings.

**Slow Cooker Tip:** For best results, do not remove cover during cooking.

**Vanilla Slaw:** Mix 3 tablespoons olive oil, 1 tablespoon cider vinegar, 1 teaspoon Dijon mustard, 1/2 teaspoon **McCormick® Pure Vanilla Extract** and 1/4 teaspoon **McCormick® Gourmet Collection™ Sicilian Sea Salt** in large bowl until well blended. Add 1 package (12 ounces) broccoli coleslaw; toss to coat well. Cover. Refrigerate until ready to serve.

**Nutritional Information Per One Serving of the Pulled Pork:** 330 Calories, Fat 18g, Protein 26g, Carbohydrates 16g, Cholesterol 100mg, Sodium 399mg, Fiber 1g

**Nutritional Information Per One Serving of the Vanilla Slaw (about 1/3 cup):** 44 Calories, Fat 4g, Protein 0g, Carbohydrates 2g, Cholesterol 0mg, Sodium 78mg, Fiber 1g