



Apple Cider Pulled Pork

WITH CRISP APPLE SLAW • HARVEST RECIPE COLLECTION



A cozy autumn harvest meal: tender cider-braised pork shoulder served alongside a crunchy, sweet & tangy apple slaw.

PREP TIME

15 Mins

COOK TIME

8 Hours

SERVINGS

24 Yield

TOTAL TIME

8 Hrs 15 Mins

CALORIES

325 kcal

PROTEIN

28 g

CARBS

16 g

FAT

17 g



HARVEST INGREDIENTS

FOR THE PULLED PORK

¾ cups Dijon mustard
6 tbsp brown sugar
9 garlic cloves, finely minced
6 tsp paprika
3 ¾ tsp fine salt
1 ½ tsp black pepper
1 ½ tsp ground cinnamon
10 ½–12 lb boneless pork shoulder
2 ¾ cups apple cider
6 tbsp apple cider vinegar
6 small yellow onions, sliced
Optional garnish: green onions & parsley

FOR THE APPLE SLAW

¾ cup apple cider vinegar
¾ cups avocado oil (or olive oil)
4 ½ tsp pure maple syrup (or honey)
3 tsp Dijon mustard
3 garlic cloves, finely minced
¾ tsp fine salt, plus more to taste
Pinch of black pepper
18 cups coleslaw mix (shredded cabbage)
3 large apples, cut into matchsticks
9 green onions, thinly sliced

PREPARATION INSTRUCTIONS

STEP 1 | Prepare Spice Rub: In a bowl, whisk together Dijon mustard, brown sugar, minced garlic, paprika, salt, black pepper, and cinnamon to form a uniform rub paste. Spread evenly over the pork shoulder.

STEP 2 | Slow Cooker Setup: Distribute sliced yellow onions evenly across the bottom of the slow cooker insert. Nestled the seasoned pork shoulder on top. Pour apple cider and cider vinegar around the base.

STEP 3 | Slow Cook: Cover with lid and cook on LOW for 8 hours until the pork shoulder is fork-tender and easily yields to shredding.

STEP 4 | Shred & Toss: Transfer cooked pork to a large tray or bowl. Shred finely using two forks. Return shredded pork to the warm slow cooker juices to absorb the pan drippings.

STEP 5 | Prepare Apple Slaw: In a bowl, whisk cider vinegar, oil, maple syrup, Dijon mustard, minced garlic, salt, and pepper. Toss with coleslaw mix, matchstick apple slices, and green onions until coated.

STEP 6 | Plating & Service: Plate warm apple cider pulled pork topped with a generous mound of crisp apple slaw. Garnish with chopped fresh parsley or extra sliced green onions.

