



Pulled Pork BBQ Sausage Rolls

Ingredients

Pulled Pork

Boneless shoulder of pork (about 2.5kg)
2 tsp smoked paprika
2 tsp ground cumin
2 tsp pepper
2 tsp brown sugar
1 tsp salt
2 medium mugsful of apple juice
A mugful of smoky barbecue sauce

BBQ Sausage Rolls

700g sausage meat
500g pulled pork
2 sheets of Jus-Roll puff pastry
4 tbsp of BBQ sauce
1 egg (beaten)
1 tbsp of Worcester sauce
BBQ rub for garnish

Method - Pulled Pork

Mix together 2 tsp each smoked paprika, ground cumin, pepper, and brown sugar, plus 1 tsp salt. Rub over the 2.5kg boneless shoulder of pork.

Put the pork in a big casserole dish, skin-side up, and pour in 2 medium mugful's of apple juice.

Cover with a lid and cook in the oven at 150°C/130°C fan/gas mark 2 for anywhere between 4 and 8 hrs until falling apart. Check every few hours in case it gets dry – if it does, add another mugful of apple juice.

Take it out of the oven and put the meat in a big dish, leaving the liquid in the casserole dish.

Cut the skin off, then shred the meat using two forks. Ditch any fatty bits, and skim any excess fat off the surface of the sauce.

Add a mugful of a good smoky BBQ sauce to the casserole, mix it in, then ladle some into a bowl for dipping.

Put the pulled pork back in the casserole with the juices so it stays moist. Season to taste. Can be made one day ahead.

Method - BBQ Sausage Rolls

Measure out the pulled pork and then add it to a food processor. Pulse until the pork is quite fine, although having a few larger pieces in the mix is fine.

In a bowl mix together the pulled pork, sausage meat, Worcester sauce and BBQ sauce. The best way to do this is to do it with your hands so you can really combine the mixture well.

Lay the Jus-Roll pastry sheets out on a clean surface and cut it in half lengthways. Take the meat mixture and shape it into a sausage shape. Place in the centre of one of the half's and repeat until you have a long snake of meat the length of the pastry.

Beat the egg in a cup. Fold one side over the meat mixture. Brush the edge of the other side of pastry with the egg and then fold over. With your finger gently flatten the pastry, trying to remove any visible signs of a seam. Repeat this process until you have 4 long sausage shapes.

Now cut the pastry to the size of sausage roll you want. I cut them to a size where I got 8 per length. Once you have cut them brush with the beaten egg and sprinkle with your favourite BBQ rub.

Place them in an oven at 180°C and cook for around 20-25 minutes until turning a golden brown. Remove and then place on a wire rack to cool.

Enjoy!