



Honey-Balsamic Pulled Pork with Avocado Relish

Crock Pot, Mexican, Pork

Prep Time: 30 **Cook Time:** 10 hr **Difficulty:** Easy **Servings:** 4

INGREDIENTS

- 1/4 cup honey
- 1/4 cup Worcestershire sauce
- 1/4 cup aged balsamic vinegar
- 2 3-inch rosemary sprigs
- 1 medium clove garlic, minced
- 1 5-lb. bone-in pork shoulder
- 2 ripe Hass avocados, diced
- 2 Tbs. pickled jalapeño rings, chopped
- 1 Tbs. apple cider vinegar
- Kosher salt

Tortillas



DIRECTIONS

Combine the honey, Worcestershire, vinegar, rosemary, and garlic in a 5- to 6-quart slow cooker. Add the pork and turn to coat. Cover and cook until fork-tender, about 6 hours on high or 10 hours on low.

Transfer the pork to a large cutting board. Discard the rosemary. Pour the liquid into a fat separator. Pull the pork into chunks, discarding the bone and any large pieces of fat or gristle. Transfer to a large bowl.

Defat the liquid and bring to a boil in a 2-quart saucepan over medium-high heat, stirring occasionally. Cook until reduced to about 1 cup, about 6 minutes. Pour over the meat, toss well, and season to taste with salt.

In a small bowl, mix the avocados, jalapeños, vinegar, and salt to taste. Serve with the pork.