



**Recipe name:**

Pulled Pork Tacos with Pico de Gallo

**Recipe description:**

Smoked pulled pork, seasoned with a sweet BBQ rub, is served in soft shell tacos topped with a home-made Pico de Gallo and drizzled with BBQ sauce and sour cream.

Pair pulled pork with Pico de Gallo and soft tacos for smoky, sweet and warmly spiced tacos that get your guests talking.

**Prep Time**

30 minutes

**Cook Time**

6-8 hours

**Serves:**

8-10

**Made with:**

PEPPADEW® Jalapeño Mild Halves

**Course:**

Lunch / Dinner

**Occasion:**

BBQ

**Ingredients:**

**For the pork**

- 2kg pork shoulder
- 1 tbsp yellow (American) mustard
- 5 tbsp BBQ rub (Meat Church Honey Hog is a great choice)
- 4 PEPPADEW® Jalapeño Peppers – Mild Halves
- 600ml apple juice (400ml to braise and 200ml to spritz)

**Pico de Gallo**

- 6 PEPPADEW® Jalapeño Peppers – Mild Halves
- 8 cherry tomatoes
- 1 red onion
- a handful of coriander
- 1 lime
- 1 tbsp red wine vinegar
- a pinch of salt

**For the tacos**

- 20 small flour tortillas
- BBQ sauce
- Soured cream

**Method:**

1. Set up the BBQ for indirect cooking and preheat to 125°C.
2. Remove the rind from your pork shoulder, season heavily all over with the rub and let sit for 20 minutes.
3. Smoke for 3-5 hours. Spritz with a 50/50 mix of apple juice and water after the first 1.5 hours if the meat starts to look dry and every 30 minutes after the first spritz.
4. Once your pork has reached an internal temperature of 70°C, remove from the BBQ, put into a tray, and add 400ml of apple juice, 4 PEPPADEW® Jalapeño Peppers – Mild Halves, 1 tbsp mustard, and a splash of the pickle brine. Cover tightly with foil.
5. Put back onto the BBQ until the pork is fork-tender – this will take around 3 hours depending on the size of your pork shoulder. Look for an internal temperature of around 96°C, where the meat will start to feel tender. Once a knife goes into the meat with no resistance, remove it from the BBQ.
6. Rest for 20 minutes.
7. Make your Pico de Gallo by dicing your 6 PEPPADEW® Jalapeño Peppers – Mild Halves, tomatoes and onion. Chop your coriander and add all of these ingredients to a bowl. Juice your lime, add red wine vinegar and a pinch of salt, and mix until all of the ingredients are incorporated.
8. Pull your meat and add to your tacos.
9. Top with your Pico de Gallo and drizzle with BBQ sauce and soured cream.