

Slow Cooker Asian Pork With Subarashii Kudamono Extra-Dark Dried Asian Pears

1 cup onion, diced
1/2 cup celery, diced
2 cloves garlic, chopped
4 oz caramelized pears, chopped (easiest to do with scissors)
3.5 to 4lb bone-in picnic shoulder, fat cap removed (a Boston Butt can also be used)
2 cups low sodium chicken or vegetable stock
1/4 cup soy sauce
juice of 1 lime
2 teaspoons powdered ginger
1/2 teaspoon Chinese five spice
1/2 teaspoon cayenne powder
cilantro for garnish

Combine onion, celery, garlic and pears and place in bottom of 6 to 8 quart slow cooker. Rinse and dry pork and place on top of vegetables and pears. Combine stock, soy sauce, lime juice, ginger, five spice and cayenne. Pour over pork.

Cover and cook on high 6 hours or low 8-10 hours.

Remove pork to platter, cover with foil and set aside. Spoon off as much fat as possible from juices. Pour defatted juices, vegetables and pears into a medium saucepan and set over medium heat. Bring to a boil and allow to reduce slightly, about 5 minutes. Serve pork with rice or noodles. Spoon sauce, vegetables and pears over pork and garnish with cilantro.

Also, pork can be shredded and mixed with the sauce for sandwiches.

Serves 6-8