



## Pork sliders

### Shopping list:

- 1 pork neck
- 1 cup dark mushroom soy sauce
- ¼ cup sweet chilli sauce
- ¼ cup Chinese cooking wine (or white wine)
- 2 tablespoons garlic and ginger paste
- ¼ wombok (Asian cabbage) shredded
- 1 finely sliced Spanish onion
- 1 finely shredded carrot
- 1 finely sliced red capsicum
- 2 whole eggs
- 60ml rice vinegar
- 250ml vegetable oil
- Zest and juice of 2 limes and 2 oranges
- 3 finely chopped fresh cloves of garlic
- 1 small piece of fresh ginger, finely chopped
- ½ bunch coriander and basil, finely chopped

### Method:

1. Marinate the pork neck in the dark mushroom soy, sweet chilli sauce, Chinese cooking wine and garlic and ginger paste and let stand for a couple of hours.
2. Place the pork neck on a cake rack over an oven tray and roast at 180C for 20 minutes then turn down the heat to 110C and cook for a further 4 hours or until tender and falling apart. Let rest for 30 minutes then shred with a fork.
3. Add the 2 whole eggs and rice vinegar to a food processor and blitz until light and frothy. Slowly add the vegetable oil until the mixture is thick and creamy.
4. Add to this mix the zest and juice of the 2 oranges and limes, and the finely chopped herbs. Set aside.
5. Prepare all the vegetables as stated. Pour over the mayonnaise and mix thoroughly. Let marinate overnight if possible to let the vegetables soften a touch.
6. Purchase some small miniature dinner rolls and bake them at 180C for 4 minutes then cut in half, layer in the shredded pork then layer over the Asian coleslaw and some baby spinach. Enjoy!!

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