

More than 1 hour

Serves 8

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Ingredients

- 1 (about 2kg) pork shoulder, deboned and butterflied (with fat layer intact)
- Salt and milled pepper
- ⅓ cup (80ml) siracha sauce
- ½ cup (125ml) honey
- 2 Tbsp (30ml) Worcestershire sauce (or soy sauce)
- 2 Tbsp (30ml) Dijon or English Mustard
- Handful chopped fresh coriander

For serving:

- 16 soft bread rolls
- ½ cup (60ml) mustard-mayonnaise
- 2 baby red cabbages, shredded
- 2 baby green cabbages, shredded
- 2 mielies, grilled and corn cut off the cob
- Handful fresh coriander
- 4 jalapeños, sliced
- Lemon and/or lime wedges, for serving

Method

1. Arrange coals in a horseshoe shape at the bottom of the kettle braai, creating two rows with a large gap between them at the one end (the ends of each row should not touch).
2. Fill a rectangular foil baking tray with water and place it in the centre of the coals.
3. Butterfly meat open to create a flat, even surface and season generously.
4. Combine siracha sauce, honey, Worcestershire sauce, mustard and coriander to make a sauce.

5. Brush meat side of the pork shoulder with half of the sauce (not the skin as it will burn).
6. Light coals and place meat fat-side down on the grid, over the water-filled tray. Put the kettle braai's lid on.
7. Braai pork for 3-3½ hours, maintaining a steady low-and-slow heat and replenishing coals every hour. (Do not let the coals die.)
8. Remove pork from the heat once cooked and rest it for at least 20 minutes.
9. Shred meat using two forks or your hands.
10. Drizzle shredded meat with remaining sauce mixture.
11. Place pork on a platter with bread rolls, mustard-mayonnaise, shredded cabbage, grilled corn and fresh coriander.
12. Serve with lemon or lime wedges and sliced jalapeños on the side.

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