

## ONTARIO PULLED PORK SLIDERS

*Yield: Serves 6 • Cooking Time: 5 – 6 hours • Preparation Time: 10 min*

### Ingredients

- 2 TBSP (30 mL) fresh garlic, chopped
- 1 TSP (5 mL) cracked black peppercorns
- 1 TBSP (30 mL) dried thyme
- 1 TBSP (30 mL) Dijon mustard
- 2 LB (1 kg) **Ontario pork shoulder blade roast**
- 1 cup (250 mL) sweet fruit wine (or apple juice)
- 1 cup (250 mL) prepared BBQ sauce
- 6 Kaiser or slider buns

### Directions

- Mix together garlic, peppercorns, thyme, and mustard to form a paste; rub into the pork shoulder and place it in a slow cooker or roasting pan.
- In a separate small bowl, mix wine (or juice) and BBQ sauce together; pour it over the pork. Cover

slow cooker with lid or if using a roasting pan cover with lid or aluminum foil.

- **For slow cooker**, cook on HIGH for 5 hours. Pork is done when very tender but not falling apart.
- **For oven**, preheat to 350°F (180°C) and cook the pork for 30 minutes; then lower the temperature to 200°F (100°C) and keep cooking for 4-5 hours.
- Remove pork from oven and set aside to cool.
- Place the remaining liquid from the slow cooker/roasting pan into a small saucepan and heat on stovetop until it thickens into a glaze. Using two forks, shred the pork and place it back into the roasting pan/slow cooker. Stir in the glaze; heating to desired temperature.
- Serve on buns, with coleslaw on the side.

## PROSCIUTTO PARMESAN TWISTS

*Yield: Makes 40 pieces • Cooking Time: 15 – 20 minutes • Preparation Time: 30 minutes*

### Ingredients

- 1 1 LB/500 g pkg. frozen puff pastry, thawed
- ¼ cup (50 mL) prepared pesto
- ¼ cup (50 mL) fresh grated Parmesan
- 8 slices **Ontario prosciutto**
- 1 egg, lightly beaten

### Directions

- Preheat oven to 400°F (200°C).
- On a lightly floured surface, roll out the puff pastry to make two 10-inch (25 cm) squares.
- Spread half of the pesto evenly over one piece of pastry. Sprinkle with half of the Parmesan and lay half the pieces of prosciutto over top, in a single layer, breaking up pieces to fit if necessary. Using a very sharp knife, cut the pastry in half. Cut each half into 1-inch (2.5 cm) strips to make 20 pieces. Repeat with remaining pastry and ingredients.
- Using your fingers, twist the pastry a few times, enclosing prosciutto, and lay each piece on a parchment-lined baking sheet, about 1-inch (2.5

cm) apart. Return to freezer for 10 minutes (this will help them keep their shape during baking). Brush with egg mixture and bake in oven until golden and puffed, about 15 to 20 minutes. Repeat with remaining twists. They can be stored in an airtight container, at room temperature, for up to two days. They can also be stored in the freezer, unbaked, covered, for up to three months and baked as above.

- **Tip:** Replace the prepared pesto with grainy Dijon for a new twist.
- **Tip:** To make “coins”, repeat all of the steps, except roll it up tightly and return to the freezer for 15 minutes. Slice into medallions and bake as above.

