

**YIELD: 4 servings**

INGREDIENTS	MEASUREMENTS
<b>Pork</b>	
Pork butt, trimmed	4-5 lbs
Salt	1 tsp
Cracked black pepper	1 tsp
Olive oil	2 Tbsp
Veal stock, low sodium	1 cup
Chicken stock, low sodium	1 cup
SupHerb Farms Fresh Frozen Asian Mirepoix	½ cup
<b>Pickled Vegetables</b>	
Red wine vinegar	3 cups
Sugar	1 cup
Fennel seeds	1 Tbsp
Carrots, julienne cut	4 each
SupHerb Farms Fresh Frozen Onion Red Roasted	¼ cup
SupHerb Farms Fresh Frozen Jalapeno	2 Tbsp
<b>For Serving</b>	
Pita bread without the pocket or flatbread	4 each

## PORK PREPARATION

1. Preheat oven to 275°.
2. Season pork with salt and pepper.
3. Heat 2 Tbsp of olive oil in a large iron skillet on high. Add pork and brown all sides. Cook for a total of about 12 minutes.
4. Move the pork from the skillet and to a roasting pan.
5. Add the veal and chicken stocks, plus ½ cup of water. Add SupHerb Farms Fresh Frozen Asian Mirepoix.
6. Place the pork in the oven and roast for 4 to 5 hours, until pork is tender enough to pull apart with a fork.
7. Move the pork to a cutting board.
8. Pour the juice and Asian Mirepoix into a medium saucepan. Cook on high until sauce is reduced to ¾ cup.
9. Shred the pork into bite size pieces and place in a large mixing bowl. Discard the bones.
10. Add Asian Mirepoix sauce and stir into the pork. Set aside.

## PICKLED VEGETABLE PREPARATION

1. Add vinegar, sugar, fennel seeds and 3 cups of water to a large pot. Bring to a boil and stir until the sugar is dissolved. Set aside.
2. Add carrots, SupHerb Farms Fresh Frozen Onion and Jalapeno to a large stainless steel mixing bowl. Blend well.
3. Pour hot mixture over the vegetables.
4. Seal tightly with plastic wrap and let marry for 20 minutes.

## TO SERVE

1. Heat the bread in a large skillet on high, one at a time.
2. Top the heated bread with the pork mixture followed by the pickled vegetables.
3. Serve immediately.