



**There was a good sized piece of Boneless Pork Shoulder in the discount fridge at the local supermarket, which was an ideal way to try out our home pickled green Walnuts.**

### **Ingredients:-**

Boneless Pork Shoulder

Potatoes

Carrots

Onion

Celery

Swede

200g Mixed Beans

2 Pickled Walnuts

Stock

Soy Sauce

Cornflour

Fresh Thyme

Fresh Basil

Mushrooms

Bay Leaves

Salt & Pepper

Oil

### **Method:-**

(1) Soak you dried beans over night. We used a mixture of Black Eye Bean, Mung Beans and Rosecoco Beans.

- (2) Cut the Pork into good sized cube and marinade in the Soy Sauce.
- (3) Coat in a little Cornflour and fry to seal on all sides.
- (4) Chop all the vegetables up and pop everything in the slow cooker with enough Stock to cover.
- (5) Cook on High for about 6 hours into the Pork is tender.

**The strange addition of Pickled Walnuts added a very slight Tannin back taste which worked really well. As far as the Vegetables go, we just needed to clear what we had in the fridge.**

**Our recipe for [DIY Pickled Walnuts is here](#)**