

Smoky Indian Pulled Pork

Yield: 6 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-pulled-pork-recipe>

Ingredients:

- 2 pork kilo, 4 pound leg of, with the skin scored
- 2 tablespoons palm sugar or brown sugar
- 1 tablespoon paprika smoked or normal
- 1 tablespoon cumin smoked or normal, powder
- 1 tablespoon garlic powder smoked or normal
- 1 tablespoon black pepper smoked or normal
- 1 tablespoon sea salt smoked or normal
- 1 tablespoon chilli powder smoked or normal
- 1/2 cup cider vinegar
- 2 tablespoons olive oil
- 1 tablespoon Tabasco
- 1 tablespoon dried basil
- 1 tablespoon dried oregano
- 3 limes

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 13 grams
3. Fat: 5 grams
4. Fiber: 3 grams
5. Protein: 2 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 1210 milligrams
8. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Smoky Indian Pulled Pork above. You can see more 15 indian pulled pork recipe Elevate your taste buds! to get more great cooking ideas.