

# Pulled Pork and Rhubarb Wraps



## Ingredients

- Pork Roast
- Salt
- Half cup of Water
- 400 grams diced rhubarb
- 1/3 cup sugar
- Tablespoon water
- Savory Crepes or Pancakes (Choose your own recipe) or Wraps
- Complimentary Salad of your Choice

## Method

Salt the pork roast and place in slow cooker with a half cup of salted water. Cook on low for 8 hours.

Place the rhubarb, sugar and water in a saucepan and mix sugar through. Cover and cook on half heat until soft, stir until rhubarb loses its form.

Pull small sections of pork apart and place into crepe or wrap and drizzle with stewed rhubarb. Roll crepe and serve with salad.