



**WEEKLY WINNER**  
**VALERIE LINK**

## **BALSAMIC PORK** **(WITH FIGS\*)**

### **INGREDIENTS**

- **2-3# PORK SHOULDER OR COUNTRY RIBS**
- **1 CUP CHICKEN STOCK**
- **1/2 CUP BALSAMIC VINEGAR**
- **1 TBSP SOY SAUCE**
- **1 TBSP WORCHESTERSHIRE SAUCE**
- **1 TBSP HONEY**
- **1/2 TSP CHILI FLAKES**
- **2 CLOVES GARLIC, FINELY CHOPPED**
- **\*10 FRESH FIGS (IF IN SEASON)**

### **COOKING INSTRUCTIONS**

- 1. MIX TO COMBINE ALL INGREDIENTS IN SLOW COOKER, ADDING PORK LAST.**
- 2. COOK ON LOW FOR 6-8 HOURS.**
- 3. IF FIGS ARE AVAILABLE, ADD FIGS FOR THE LAST HOUR OF COOKING.**