



COCOONUT CURRY PORK

A slow cooker
recipe

INGREDIENTS

- 1 full can of unsweetened coconut milk (13.5 Oz)
- 2 Tbsp Soy Sauce or Coconut Aminos
- 1 tsp Sesame Oil
- 1 tsp Pink Himalayan Salt
- 1/2 tsp Red Curry
- 1/2 tsp Turmeric
- 1/2 tsp Garlic Powder
- Pepper to taste (we like about 1/2 tsp)
- 3/4 c Keto Condensed Milk (recipe below)
- 1 Tbsp Truvia Brown Sugar Blend
- 1 Boston Butt

DIRECTIONS

Add coconut milk, soy sauce, sesame oil, garlic powder, curry, turmeric, salt and sweetener to a slow cooker, along with the boston butt.

Cook on low for 6-8 hours
Add the keto condensed milk after turning off heat and mix thoroughly and serve.

Cauliflower rice goes well with this



Keto Condensed Milk:

- 1 1/2 c Heavy Cream
- 2 Tbsp Butter
- 1/4 c Sweetener (we used the Truvia Brown Sugar)
- 1/4 tsp xanthan gum

Bring the heavy cream to a boil. Reduce heat and let simmer for about 30 minutes. Off the heat, whisk the butter, sweetener and xanthan gum. Let cool.