



BBQ sliders + Slaw (serves 8 - 3 each)

BBQ sliders

Ingredients:

- 1/4 cup packed brown sugar
- 2 tbsp paprika
- 2 tbsp dried minced onion
- 1 1/2 tsp chili powder
- 1 1/2 tsp salt
- 1/2 tsp garlic powder
- 1/2 tsp allspice (optional)
- 4 lbs bone-in pork shoulder roast
- 2 cups Coca-cola
- 3/4 cup apple cider vinegar
- 1/2 cup sliced green onions
- 24 dinner rolls, sliced in half
- hot sauce, optional
- 24 Hawaiian Rolls, split in half
- 3 cups slaw to top the pork

Instructions:

Step 1

In a small bowl mix the paprika, minced onion, chili powder, salt, garlic powder and allspice. Rub mix-ture over pork. In a deep skillet that has a cover, pan sear the pork to brown up and fortify flavors, de-glaze with the vinegar, then add the Coca-Cola and the brown sugar and mix to dissolve, turn down on low and cover. Place in the oven at 300 degrees and cook for 3-4 hours until the meat is tender and can be pulled. Or add the mixture to a slow cooker and cook for 12 hours on low covered.

Step 2

Remove the pork to a cutting board and pull into shreds. Return to the pot or slow cooker to keep warm. Place about 1/4 cup of the pork mixture onto each bun bottom. Add a sprinkle of hot sauce, if desired. Top with slaw and top of the roll and serve

Step 3

Strain the liquid and return to the stove, reduce the volume to 50% and add back to the pork so it stay moist.

Green Cabbage Slaw

Ingredients:

- 1 cup distilled white vinegar
- 1 tbsp kosher salt, plus more if needed
- 2 tsp sugar
- 3/4 tsp celery salt
- 1/2 tsp freshly ground black pepper
- 1/2 head green cabbage, cored and very thinly sliced
- 1/4 cup extra-virgin olive oil

Instructions:

Step 1

Whisk together the vinegar, salt, sugar, celery salt, pepper and garlic in a large bowl until combined. Reserve 1/4 cup of the dressing for serving. Toss the green cabbage in the dressing until completely coated. Cover the bowl with plastic wrap and refrigerate for to 1 hour.

Step 2

Strain the coleslaw through a colander and discard the liquid. Transfer the coleslaw to a serving bowl. Drizzle with the reserved dressing and the oil. Season with salt and pepper if necessary. Toss to coat.

