

BBQ Pulled Pork Sandwich

Ingredients:

For the Pulled Pork:

4-5 pounds of pork shoulder (also known as pork butt)
2 tablespoons of vegetable oil
1 large onion, chopped
4 cloves of garlic, minced
1 cup of chicken or beef broth
1 cup of BBQ sauce
2 tablespoons of brown sugar
1 tablespoon of chili powder
1 teaspoon of paprika
1 teaspoon of cumin
1 teaspoon of salt
1/2 teaspoon of black pepper

For the Coleslaw:

3 cups of shredded cabbage
1/2 cup of shredded carrots
1/2 cup of mayonnaise
2 tablespoons of apple cider vinegar
1 tablespoon of honey
1/2 teaspoon of celery seed
Salt and pepper to taste

For the Sandwich:

Hamburger buns

Instructions:

Prepare the Pork:

- a. Trim any excess fat from the pork shoulder.
- b. In a small bowl, mix the brown sugar, chili powder, paprika, cumin, salt, and black pepper to create a dry rub.

- c. Rub the dry rub mixture all over the pork shoulder, covering it evenly.
- d. Heat the vegetable oil in a large skillet over medium-high heat. Brown the pork shoulder on all sides, which will take about 5-7 minutes.

Slow Cook the Pork:

- a. Transfer the browned pork shoulder to a slow cooker.
- b. Add the chopped onion and minced garlic on top of the pork.
- c. Pour in the chicken or beef broth.
- d. Cover the slow cooker and cook on low heat for 6-8 hours or until the pork is tender and easily shreds with a fork.
- E. Shred the pork and add the BBQ Sauce

Assemble the Coleslaw:

- a. In a large bowl, mix the shredded cabbage and carrots.
 - b. In a separate bowl, combine the mayonnaise, apple cider vinegar, honey, celery seed, and salt and pepper to make the coleslaw dressing.
 - c. Pour the dressing over the cabbage mixture and toss until well coated.
- Refrigerate the coleslaw until you're ready to serve.

Assemble the Sandwich:

- a. Split your hamburger buns or rolls in half.
- b. Toast them lightly if desired.
- c. Place a generous portion of the pulled pork on the bottom half of each bun.
- d. Drizzle some of the BBQ sauce over the pulled pork.
- e. Top with a scoop of coleslaw.
- f. Place the top half of the bun on the coleslaw to complete the sandwich.

Serve the BBQ Pulled Pork Sandwiches immediately, and enjoy!