

## **Baked Pulled Pork Sandwiches With Spicy Slaw**

Servings: 16

Serving size: 5 oz pork

### **Baked Pulled Pork:**

1 8 lb pork shoulder or butt.

¼ Cup Worcestershire Sauce

1 Tablespoon Liquid Smoke

½ Cup Yellow Mustard

Dry Rub

16 hamburger buns or Kaiser rolls

### **Dry Rub Recipe:**

2 Tablespoon Kosher Salt

2 Tablespoon Lemon Pepper Seasoning

1 Tablespoon Brown Sugar

2 Tablespoon Paprika

1 Tablespoon Garlic Powder

1 Tablespoon Cayenne Pepper

Mix all Ingredients together in a bowl. Store in an airtight container.

### **Preparation:**

Trim fat off of the meat side of pork leaving the fat cap on the other side.

Coat pork with yellow mustard, liquid smoke, Worcestershire Sauce.

Coat with dry rub.

Wrap with plastic and store in the refrigerator overnight.

Place in a baking pan fat cap side up and bake at 250° for about 8 hours, or 1 hour per pound of meat.

While still hot pull pork apart with two forks and add BBQ sauce to taste

### **North Carolina Vinegar BBQ Sauce**

2 cups Apple Cider Vinegar

1 cup Water

½ Tablespoon hot sauce, or to taste

½ cup Brown Sugar

1/2 Tablespoon Red Pepper Flakes, or to taste

½ teaspoon Black Pepper

1 teaspoon Salt

Place all ingredients in a sauce pot and bring to low simmer, let simmer 20 minutes, remove from heat.

## Spicy Slaw

1 head cabbage, shredded  
2 carrots, grated  
1 red onion minced  
1 ½ teaspoon red pepper flakes  
1 ½ Cup mayonnaise  
¼ Cup Dijon mustard  
1 Tablespoon Apple Cider vinegar  
1 lemon, juiced  
½ teaspoon sugar  
½ teaspoon celery seed  
Hot sauce to taste

Combine the cabbage, carrots and red onion in a bowl  
Combine Mayonnaise, mustard, vinegar, lemon juice, sugar in another bowl  
Pour over cabbage  
Season with celery seed, salt, and pepper.  
Chill

### **Assembly:**

Toast buns lightly  
Brush with BBQ sauce  
Fill with 5 ounces pork and top with slaw.