

Pulled Pork Slow Cooker Sandwiches

Serves 8-10

Ingredients:

3/4 cup (180 ml) cup ketchup
1/2 cup (120 ml) apple cider vinegar
1/2 cup (120 ml) chicken broth
1/2 cup (120 ml) packed dark brown sugar
1/3 cup (80 ml) onion garlic jam - optional
3 tablespoons (45 ml) tomato paste
2 tablespoon (30 ml) Worcestershire sauce
1 tablespoon (15 ml) yellow mustard
1 tablespoon (15 ml) cumin
2 teaspoon (10 ml) chili powder
1 teaspoon (5 ml) kosher salt
4lbs. (1,350 grams) pork shoulder
4 cups (2 pints) crispy onions
4 cups (2 pints) potato chips (Tip: try salt & pepper kettle chips)
4 cups (2 pints) coleslaw
Black pepper to taste
Kaiser rolls

Directions:

Combine all barbecue ingredients (except the pork) into slow cooker insert and whisk together. Add pork and turn it over multiple times to coat with mixture. Cover and cook on low for 7 to 8 hours on low until pork is tender and falling apart. Transfer the pork to cutting board and 2 forks to shred meat.

Assembly:

Split roll in two, layer bottom with pulled pork and stack the extra sides, including: coleslaw, potato chips, and crispy onions. Place second piece of Kaiser roll on top and serve!