

PULLED PORK SANDWICHES FOR A CROWD

Difficulty: Intermediate

Prep Time: 6-7 Hours

Serves: 20-30 (Depending on Roast Size)

Ingredients

- 1 bone-in Boston butt or boneless pork shoulder roast, 5 – 7 lb.
- Kosher salt
- Freshly ground black pepper

Vinegar Sauce

- ½ cup apple cider vinegar
- ½ cup distilled white vinegar
- 1 tablespoon granulated sugar
- 1 tablespoon crushed red pepper flakes



- Several shakes Tabasco, or other hot pepper sauce
- Salt to taste
- Hamburger Buns
- Creamy Coleslaw (recipe follows)

This recipe uses the oven method to slow cook the pork, but you can do the pork in a smoker or on indirect heat on your grill. Timing should be approximately the same.

Instructions

Preheat oven to 275° F. Salt and pepper the roast generously and place in a large roasting pan. Roast for 6 to 7 hours until internal temperature reads 190 degrees.

While roasting the pork, place vinegars and sugar in a small saucepan. Bring to a boil just to dissolve the sugar. Take off heat. Add remaining ingredients and allow to cool.

Allow the pork to cool until still warm, but able to handle, 30 to 60 minutes. Shred the meat by pulling by hand or with a fork.

Place all the shredded meat into a large bowl and toss with the vinegar sauce. You may want to start by not using all the sauce and adding it to your taste. Add more hot sauce and salt to taste.

Refrigerate or freeze pork until ready to use. When ready to serve, warm the buns and heat the pork. A microwave set at medium works very well for the pork. Pile warm pork on the bottom of the bun, and top with cold coleslaw, and the top half of the bun.

Attribute: Dan & Kathleen Taggart

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