

Pulled Pork Sandwiches

Makes 8 - 10 sandwiches

Ingredients

For the pork

1 ½ teaspoons whole coriander seed
1 ½ teaspoons whole cumin seeds
1 ½ teaspoons black peppercorns
2 ¼ teaspoons kosher salt
1 ½ teaspoons dry mustard powder
1 ½ teaspoons chile powder
3 tablespoons brown sugar
3 ½ pounds boneless pork shoulder
Brioche buns for serving

For the barbeque sauce

1 ½ cups ketchup
¼ cup packed brown sugar
2 tablespoons molasses
2 garlic cloves, minced
½ cup cider vinegar
2 tablespoons Worcestershire sauce
2 teaspoons sweet paprika
1 teaspoon black pepper
1 teaspoon dry mustard powder
Couple pinches cayenne

For the slaw

½ cup mayonnaise
2 tablespoons extra virgin olive oil
1 tablespoon brown sugar
1 tablespoon cider vinegar
½ teaspoon freshly ground black pepper
½ teaspoon kosher salt
Pinch of cayenne pepper
1 small head green cabbage, shredded
½ small red onion, thinly sliced
Handful of fresh flat-leaf parsley, chopped
¼ small head of red cabbage, shredded
1 carrot, shredded

To prepare the coleslaw whisk together the mayonnaise, olive oil, sugar, cider vinegar, pepper, salt and cayenne pepper in a large bowl. Add the green and purple cabbage, the onions, parsley and carrots. Toss well with the dressing and taste for seasoning. Serve on top of pork.



Steps

1. In a dry skillet over medium-high heat, toast coriander, cumin and peppercorns until fragrant. Using a spice grinder, grind spices into a fine powder. Transfer to a bowl and mix in the salt, mustard, chile powder, and sugar.
2. Take a few paper towels and dry the pork well. Apply the rub all over the pork and massage well. It's best to allow the pork to absorb the rub for a least 2 hours or overnight in the refrigerator.
3. Preheat oven to 300°F. Place pork in a large baking pan and cover well with foil. Roast pork for 3 - 4 hours or until the meat is super tender (pulls apart easy with two forks). The internal temperature of the pork should read 200°F. Let the pork rest covered for 30 minutes before pulling it apart and shredding. Make sure to keep the pork in the juice after the meat is shredded to keep it moist.
4. Prepare the BBQ sauce by combining all ingredients in a medium pot and simmer over medium-low heat. Make sure to stir occasionally until the sauce has deepened in color. Use about ½ the sauce to toss with the pork and juice leaving the other half of the sauce to top the pork once it's on the buns.
5. To serve, toast the brioche buns before placing about ½-½ pound of pork meat on the bottom bun. Top with sauce and coleslaw and serve immediately.