

PULLED PORK SLIDERS WITH CUCUMBER SLAW

Recipe created by Laura Ashley Johnson



11b Pure Flavor® Poco Bites® Cocktail Cucumbers, sliced into quarters

4 sprigs cilantro, chopped

1 cup carrots, shredded

1/2 cup red cabbage, shredded

1/4 cup mayonnaise

2 tbsp rice wine vinegar 1 tbsp lime juice

Salt & pepper, to taste

Sugar, to taste

For the sliders:

8 lb bone-in pork shoulder

36 slider buns

1 cup barbeque sauce

1/2 cup chicken broth

1/2 cup sov sauce

3 tbsp honey

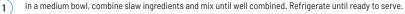
2 tbsp olive oil

2 tbsp sesame oil

2 tbsp tomato paste

11/2 tsp garlic powder

11/2 tsp ground ginger Salt & pepper, to taste



Season both sides of pork with salt and pepper to taste. Heat olive oil in a large skillet on high heat and sear pork for 3 minutes per side.

3 In a large slow cooker whisk together broth, soy sauce, sesame oil, garlic powder, ground ginger, tomato paste, and honey. Add pork and cook on high for 4 hours.

Remove the bone and shred the pork. Remove any excess fat.

To serve, evenly divide pork and barbeque sauce between each slider and top with cucumber slaw!



15 min

4 hr





easy