

RECIPE | CUCUMBERS



PULLED PORK SLIDERS WITH CUCUMBER SLAW



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Recipe created by Laura Ashley Johnson



INGREDIENTS

For the slaw:

- 1 lb** Pure Flavor® Poco Bites® Cocktail Cucumbers, sliced into quarters
- 4** sprigs cilantro, chopped
- 1 cup** carrots, shredded
- ½ cup** red cabbage, shredded
- ¼ 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
- ½ cup** chicken broth
- ½ cup** soy sauce
- 3 tbsp** honey
- 2 tbsp** olive oil
- 2 tbsp** sesame oil
- 2 tbsp** tomato paste
- 1½ tsp** garlic powder
- 1½ tsp** ground ginger
- Salt & pepper, to taste

DIRECTIONS

- 1** In a medium bowl, combine slaw ingredients and mix until well combined. Refrigerate until ready to serve.
- 2** 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.
- 4** Remove the bone and shred the pork. Remove any excess fat.
- 5** To serve, evenly divide pork and barbeque sauce between each slider and top with cucumber slaw!



4 hr 15 min

15 min
PREP.

4 hr
COOKING



12



easy