



RECIPE | CUCUMBERS

PULLED PORK SLIDERS WITH CUCUMBER SLAW



15 min
PREP



12



easy

4 hr 15 min
COOKING

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

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
1 ½ tsp garlic powder
1 ½ 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!