

**Name**

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Recipe Title

Whiskey BBQ Pulled Pork Sliders with Fall Slaw

Recipe Ingredients

Pork shoulder- 5lb
Cumin- 1/8th cup
Smoked paprika- 1/8th cup
Garlic powder- 1/8th cup
Onion powder- 1/8th cup
Olive oil- 1/2 cup
Your favorite whiskey BBQ sauce (mine is Rufus Teague Whiskey Maple BBQ but Jack Daniels or others are good too)- 2 bottles/as needed
Chicken stock- 2 cups
Pineapple juice- 1 small can
Apple cider vinegar- 1/3rd cup
Worcestershire sauce- several dashes
Red cabbage- 1/4
Yellow Squash- 3 ea.
Zucchini- 3 ea.
Carrot- 3 ea.
Green onion- 1 bunch
Rice vinegar- 1/4 cup
Sesame oil- 3 Tbsp
Lime juice- 3 Tbsp
Salt- as needed
Butter- 1 stick
Slider or Hawaiian buns- 20 ea.
Sesame seeds- as needed
Sliced muenster (Manchego or cheddar work well too)- 20 slices

Recipe Instructions

This recipe can be done in either an oven or pressure cooker (instapot), depending on what equipment you have or how long you have to make it.

Yields- 20 sliders

1. Trim off the excess fat on the pork shoulder, and coat it in your favorite seasoning, I either use a mix of cumin, smoked paprika, garlic and onion powder or the Trader Joes coffee BBQ rub depending on what mood I'm in!
2. If you have time, stick it in the fridge and let it marinate for an hour or so, if not, no big deal.
3. Cube up your pork shoulder into 3-4-inch chunks, and heat up 1/3rd cup olive oil in your

cooking dish on high heat on the stove and preheat oven to 300f (or if using pressure cooker on sauté mode).

4. When all sides are brown to your liking, remove the pork and set it aside, use the chicken broth and pineapple juice to deglaze the pan ensuring we keep all that delicious flavor, and lower to a simmer.

5. Add your pork back in, along with apple cider vinegar and Worcestershire sauce and cover with the lid (or close the pressure cooker) and start to cook. (2 hours in the oven or 40 minutes in the pressure cooker on regular cooking setting)

6. While these are cooking its slaw time! If you have decided to buy your own slaw (I don't blame you, skip to number 10) If you have a mandoline that is the easiest way to do this, but never fear if not, it's still easy!

7. Top and tail the zucchinis and squash, chop in half horizontally, then slice vertically while avoiding the seeds (this ensures crunchy not soggy floppy slaw) and julienne.

8. Cut the red cabbage into quarters, then remove the core of one quarter, chop in half horizontally and chop vertically as thinly as you can.

9. Peel, top and tail the carrots, then cut ¼ inch slices (roughly) and julienne.

10. Chop up the green onions, mix all together then add your rice vinegar, remaining olive oil, sesame oil and lime juice with salt to taste and mix thoroughly. Use a strainer and a bowl to release any excess liquid (because again who wants soggy slaw) while you wait for the pork to finish.

11. After 2 hours remove the lid from the cooking dish containing the pork and put it back in the oven for 1 hour uncovered

12. Add some butter to a pan on medium-high heat and toast both sides of your bun of choice, remove and lay out the bottom buns on a baking sheet

13. Once the pork is done (pressure cooker users will need to a 10-minute natural release, if still pressurized do a 1–2-minute quick release), pull out and it should be fork tender (if not make sure there is still liquid in the pot, top off if you need and return to the oven uncovered until done).

14. Discard the remaining liquid, reserving ½ cup, use two forks (honestly it should just fall apart with tongs) to pull the pork and add in the whiskey BBQ sauce as needed gradually. You want it to be coating the pork not drowning it, and add in the remaining ½ cup of cooking liquid, this way the pork stays as juicy as possible.

15. Turn the oven up to 375f, add your pork then your cheese on top of the bottom buns on the baking sheet and bake until cheese is starting to melt.

16. Brush the top of the top layer of buns with some butter, sprinkle some sesame seeds on top (I prefer the black ones but white works equally as well).

17. Assemble with the slaw on top of the cheese and top buns on top of the slaw, and enjoy!