



# EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

## Pulled Pork Sandwich

(with coleslaw and North Carolina type sauce)

### Ingredients:

#### FOR THE PORK:

- 2 Tbl paprika
- 1 Tbl each packed brown sugar, chili powder, cumin, and granulated sugar
- 2 Tsp kosher salt
- 1 ½ Tsp freshly ground black pepper
- 1 - boneless pork shoulder roast (Boston Butt), about 4-5 lbs.

#### FOR THE COLESLAW:

- 1 - head of red cabbage, about 1 ½ lbs.
- ¼ cup cider vinegar
- 1 Tbl granulated sugar
- 1 Tsp each celery seeds
- 1 Tsp kosher salt
- ½ Tsp freshly ground black pepper
- ¾ cup mayonnaise
- 1 Tbl Dijon mustard

#### FOR THE SAUCE:

- ½ cup cider vinegar
- 2 Tbl brown sugar
- ½ Tsp Tabasco sauce
- 1 Tsp kosher salt

In a small bowl, mix together the paprika, brown sugar, chile powder, cumin, granulated sugar, salt, and pepper. Rub the meat with the spice rub. Wrap the pork in plastic wrap and refrigerate for at least 3 hours and up to 24 hours.

To make the coleslaw: cut the cabbage in half through the core. Remove the core and slice the cabbage as thinly as possible. In a large bowl, mix together the vinegar, sugar, celery seeds, salt, pepper, mayonnaise, and mustard. Add the cabbage and toss to coat evenly. Cover and refrigerate for at least one hour, and up to 24 hours.

To make the sauce: In a medium saucepan, over medium-high heat, combine the cider vinegar, brown sugar, Tabasco sauce, and salt. Bring the mixture to a boil. Reduce the heat to low and simmer for 10 minutes. Allow to cool to room temperature. Warm the sauce before serving.

Build a multi-level fire by leaving about one third of the charcoal grate free of coals, and then banking the charcoal on the other two-thirds in a triangular shape.

When the coals are all grey, place the roast on the indirect side of the grill fat side up (not directly over the coals), and cook until the internal temperature on your instant thermometer reads 160 degrees - about 2 ½ hours or so. Baste with the sauce every 15 minutes. At 160 degrees, take the pork off the grill and cover with aluminum foil, and let it rest for 30 minutes. When the pork is cool enough, pull (tear) the pork into shreds with two forks, or your fingers (fingers works best). Put the shredded pork in a large bowl and toss with the warm vinegar sauce. Pile the pork on hamburger buns and serve with coleslaw.

*Notes:*

For a more smoky flavor, soak some hickory or mesquite chips in water for 30 minutes and add to the hot coals.

Tomato based, or mustard based sauces can be substituted.

If you have a favorite dry rub on-hand, go ahead and use it.

Pick your favorite beverage.