

Pulled-Pork Sandwiches

Field Flicks | June 2004



- 1 2¹/₂–3-LB. PORK SIRLOIN ROAST OR BONELESS PORK SHOULDER ROAST
- 3 TBSP. CIDER VINEGAR
- 2 TBSP. WORCESTERSHIRE SAUCE
- 1 TSP. GROUND CUMIN OR CHILI POWDER
- 1 RECIPE *HOMEMADE BBQ SAUCE* OR 3¹/₂ CUPS BOTTLED BARBECUE SAUCE
- 10 HAMBURGER BUNS, SPLIT

Start the pulled-pork sandwich recipe by trimming fat from roast. Cut pork roast, if necessary, to fit in a 3¹/₂- or 4-quart slow cooker. Season meat with salt and pepper. In a small bowl combine ¹/₂ cup water, vinegar, Worcestershire sauce, and cumin. Pour over meat in cooker. Cover; cook on low-heat setting 8 to 10 hours or on high-heat setting 4 to 5 hours. Remove meat; discard liquid.

Using two forks, shred meat; return it to cooker. Stir in 2 cups *Homemade BBQ Sauce* from recipe below, or bottled barbecue sauce. Cover and cook on high-heat setting for 30 to 45 minutes or until heated through. Serve meat mixture in split hamburger buns. Pass remaining sauce. Makes 10 sandwiches.

HOMEMADE BBQ SAUCE

- 2¹/₂ CUPS CATSUP
- 1 CUP FINELY CHOPPED ONION
- ¹/₄ CUP PACKED DARK BROWN SUGAR
- 3 TBSP. BOTTLED PICKAPEPPA OR WORCESTERSHIRE SAUCE
- 3 TBSP. CIDER VINEGAR
- 3 CLOVES GARLIC, MINCED AND
- ¹/₄ TSP. BOTTLED HOT PEPPER SAUCE

Combine in a medium saucepan. Bring to boiling; reduce heat. Cover; simmer for 15 minutes, stirring occasionally. Use immediately or let it cool; cover and chill up to 3 days. Makes 3¹/₂ cups.