

Pulled Pork Sandwiches

Pulled Pork Sandwiches

Ingredients

- 1/4 cup light brown sugar
- 1 Tbs. salt
- 2 Tbs. paprika
- 1 Tbs. black pepper
- 1 tsp. dried thyme
- 2 tsp. ground coriander
- 1 Tbs. dried mustard powder
- 2 tsp. fennel seed
- 2 tsp. garlic powder or onion powder
- 1 boneless pork shoulder, 3-4 lbs. (If bone-in, buy larger size and cut bone out.)
- 6 garlic cloves, peeled
- 1-1/2 cups apple juice
- 1/2 cup water
- Soft white dinner rolls for serving
- Barbeque sauce for serving

strained liquid over pork. Stir in remaining spice mixture. (At this point, you can refrigerate for 24 hours. Slowly reheat on top of stove.) Serve with rolls and barbecue sauce. Serves 6-8.

Directions

1. In bowl, combine brown sugar, salt, paprika, pepper, thyme, coriander, mustard powder, fennel, and garlic powder. Score diamond pattern on fatty side of pork. Insert knife into pork to create 6 small pockets; insert 1 garlic clove in each. Rub pork all over with 6-8 Tbs. spice mixture; reserve rest. Wrap pork with plastic; refrigerate overnight.
2. Preheat oven to 350°. Remove plastic wrap from pork. Place, fat side up, in oven-safe insert of crock pot. Roast in oven 45-60 minutes.
3. Transfer insert to crock-pot base. Add apple juice and water. Cover; cook on low, turning pork occasionally, 6-7 hours.
4. Transfer pork to cutting board; roughly chop with cleaver. Ladle 3/4 cup of