

Carolina Style Pulled Pork Sandwiches

Cole Slaw

1 lg. Head of cabbage, very finely chopped
1 medium bell pepper, very finely chopped
1 medium onion, very finely chopped
1 cup sugar
1 tsp salt
1 tsp dry mustard
1 tsp celery seed
1 cup cider vinegar
2/3 cup vegetable oil

Dissolve the sugar, salt, and mustard in the vinegar in a sauce pan. Add the oil and celery seed and bring the mixture to a boil. Combine the cabbage, bell pepper, and onion in a heat proof, non-reactive bowl. Dump the boiling mixture over the vegetables and mix thoroughly. Cover and chill in the fridge.

Vinegar Sauce

2 cup white vinegar
2 cup cider vinegar
2 tbs brown sugar
2 tbs cayenne pepper
2 tbs hot pepper sauce
2 tsp salt
2 tsp ground black pepper

Mix all of the ingredients in a sauce pan and bring to a boil. Set in the fridge to chill. Transfer to a squirt bottle.

Pork Shoulder

5-6 lb. Boston butt
2 tbs salt
2 tbs brown sugar
2 tbs cumin
2 tbs chili powder
2 tbs black pepper
2 tbs cayenne pepper
1/4 cup paprika

The night before combine all the ingredients and rub them on the shoulder. Wrap the shoulder with plastic wrap and refrigerate over night. Remove from the fridge an hour or two prior to smoking. Smoke at 225F for 5 hours with apple or hickory. Remove from the smoker and wrap tightly in aluminum foil. Finish in a 300F oven for 2 1/2 hours. The shoulder should fall apart when poked with a fork. If it is resistant than go another half hour in the oven and repeat until done.

When finished let it cool slightly and shred with a couple of forks or with gloved hands. Put the meat in a baking dish, give it a good dose of the vinegar sauce, cover with foil, and keep in a warm oven until you're ready to serve.

Sandwich Assembly

2 packs of small burger buns

Put a few tlbs. of cole slaw on the base of a burger bun. Stack a couple inch thick pile of pork on top. Give it a dose of sauce and put the bun top on. Repeat as necessary.