

PULLED PORK SLIDERS

makes about 36 sliders

Here's what you will need:

- 36 Slider buns
- 2 tablespoons brown sugar
- 1 tablespoon salt
- 1 tablespoon paprika
- 1 teaspoon cumin
- 1 teaspoon ground black pepper
- 1 boneless pork shoulder (3 pounds), skin and excess fat removed
- 1 yellow onion, chopped
- 1/2 cup chicken broth
- 2 tablespoons balsamic vinegar
- 36 slider buns

BBQ Sauce

Ken's Sweet Baby Ray's BBQ

In a small bowl, combine the brown sugar, salt, paprika, cumin, and black pepper. Rub onto the pork shoulder. Set aside.

In the bottom of a slow cooker, add a layer of onions and chicken broth. Place the seasoned pork shoulder on top. Cover and cook on low for about 8 hours until very tender. Remove the meat. Reserve the liquid and let it cool.

When cool, use a fork or your hands to pull the meat into shreds. Remove any excess fat or grizzle.

Using a spoon, skim off any excess fat from the liquid in the slow cooker. Strain the liquid through a fine mesh sieve, reserving the liquid. Reserve one half cup of this liquid; return the rest to the crock pot with the shredded pork and add one cup of Ken's Sweet Baby Ray's BBQ sauce. Mix to combine with the pulled pork. Cook for one more hour on low. Serve on slider buns, topped with Purple Cabbage Coleslaw, and additional BBQ sauce.