



PULLED PORK SLIDERS



INGREDIENTS:

- 2 tablespoons kosher salt
- ½ tablespoon freshly ground black pepper
- 1 tablespoon ancho chili powder
- 1 tablespoon **O Organics® Paprika**
- 2 teaspoons ground cumin
- 2 lbs boneless pork shoulder
- 3 tablespoons olive oil
- ½ yellow onion, roughly chopped
- 4 large cloves garlic, roughly chopped
- 2 fresh bay leaves
- 3 cups **O Organics® Low Sodium Chicken Broth**
- 1 cup store-bought BBQ sauce
- Kings Hawaiian Slider Buns

WHITE SAUCE

- ¼ cup **O Organics® Squeeze Mayonnaise**
- ½ cup sour cream
- ½ cup red onion minced
- 1 teaspoon garlic minced

DIRECTIONS:

Prep time: 15 mins **Ready in:** 195 mins

Cook time: 180 mins **Serves:** 6-8

1. In a small bowl, combine the salt, pepper, chili powder, paprika and cumin. Season the pork all over with the dry rub.
2. In a large, heavy pot, heat the olive oil over medium heat. Add the pork and sear on all sides until browned. Add the onions and garlic. Cook for 5-7 minutes until softened. Add the bay leaves and chicken broth. Increase the heat to medium high and bring to a boil. Reduce to a simmer. Cover and cook for 2.5-3 hours until tender. Remove from the pot and cool completely.
3. Using two forks, shred the pork and add to a bowl. Add the BBQ sauce and stir to coat.
4. Place a heaping amount of pulled pork on slider buns. Top with coleslaw and drizzle with BBQ sauce.

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