



Carolina Pulled Pork Sandwiches

Pork

3 tablespoons paprika
3 tablespoon coarsely ground pepper
(this is a lot of pepper so we usually grind peppercorns in a mortar and pestle)
3 tablespoons dark brown sugar
2 tablespoons salt
1 teaspoon cayenne
2 boneless pork shoulder roast (Boston butt)
(total weight about 6 pounds)
1/4 cup wood chips

24 mini buns
1 pound smoked Gouda cheese sliced

Sauce

1/2 stick butter
6 tbsp minced onions
1 1/2 cups cider vinegar
1 1/3 cup ketchup
1 cup packed brown sugar
1 teaspoon Worcestershire sauce
1/4 teaspoon cayenne

- 1. For the pork:** Cut each pork lengthwise into 2 pieces so you have 4 long strips. Combine the spices, brown sugar, and salt in a small bowl, breaking up any lumps as necessary. Massage the 4 pork shoulder pieces with the spice rub.
- 2.** Place 1/4 cup hickory wood chips in stovetop smoker. Place cover on smoker. (If cover does not fit place aluminum foil tightly over pork pieces. Smoke pork for 30 minutes on medium heat. Meanwhile, adjust an oven rack to the lower-middle position and heat the oven to 325 degrees. Transfer the pork to a large roasting pan, wrap the pan and pork tightly in foil, and roast in the oven until a fork inserted into the pork can be removed with no resistance, 2 to 3 hours. Remove from the oven and allow to rest, still wrapped in the foil, for 30 min.
- 3. For the sauce:** Melt butter in heavy saucepan over medium heat. Add onion and sauté 3 minutes. Add remaining ingredients and bring to boil, stirring frequently. Reduce heat and simmer until sauce is reduced to 2 1/4 cup, stirring occasionally about 30 minutes. Season to taste with salt and pepper.
- 4.** Once pork is cool to handle shred into bite size pieces. Mix any accumulated juices into the pork. Mix about 1/2 cup sauce into pork pieces.
- 5.** Place pork on bun, top with sauce then cheese.

Makes about 24 mini pork sandwiches
Adapted from: Bon Appetite July 1995