



Pulled Pork Barbecue Sandwiches

SERVES: 10 TO 12

PREP TIME: 30 MINUTES

GRILLING TIME: 3 TO 4 HOURS

// SAUCE

- 2 cups ketchup
- $\frac{2}{3}$ cup stout beer
- $\frac{1}{2}$ cup cider vinegar
- $\frac{1}{4}$ cup packed brown sugar
- 2 tablespoons molasses
- 1 tablespoon Worcestershire sauce
- 1 tablespoon soy sauce
- 2 teaspoons Dijon mustard
- 1 teaspoon ground cayenne pepper

- 1 boneless pork shoulder roast (Boston butt), 4 to 5 pounds, rolled and tied
- Kosher salt
- Ground black pepper

// SLAW

- $\frac{1}{2}$ head green cabbage, shredded
- 3 medium carrots, grated
- 1 red bell pepper, thinly sliced
- $\frac{1}{2}$ sweet onion, thinly sliced
- $\frac{1}{2}$ cup extra-virgin olive oil
- 2 tablespoons cider vinegar
- $\frac{3}{4}$ teaspoon Dijon mustard
- 2 tablespoons celery seed

Kaiser rolls or hamburger buns



1. In a small saucepan whisk the sauce ingredients. Bring the sauce to a simmer over low heat and simmer gently for about 15 minutes, whisking occasionally. Set aside to cool at room temperature.

2. Season all sides of the roast generously with salt and pepper. Allow the roast to stand at room temperature for about 30 minutes before grilling.

3. Prepare the grill for indirect cooking over medium-low heat (about 325°F).

4. Brush the cooking grates clean. Grill the roast, fat side up, over **indirect medium-low heat**, with the lid closed, keeping the temperature of the grill as close to 325°F as possible, until the internal temperature reaches 185° to 190°F, 3 to 4 hours. The meat should be so tender it pulls apart easily. Transfer to a cutting board, cover loosely with foil, and let rest for about 20 minutes. Toast the rolls over direct heat for about 1 minute.

5. Meanwhile, in a large bowl combine the cabbage, carrots, pepper, and onion. In a small bowl whisk the oil, vinegar, mustard, and celery seed. Add as much of the dressing to the slaw as you like. Mix well. Set aside.

6. Using two forks or your fingers, pull the pork apart into shreds, discarding any pockets of fat. In a large bowl moisten the pork with as much of the sauce as you like. Pile the warm pork on toasted buns and top with coleslaw.

Access the grocery list for this recipe on your mobile device. [timetogrill.mobi](#).

