



PORK

PULLED PORK BARBECUE SANDWICHES



## 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](#).*

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