

Pulled Pork Sandwiches with Crunchy Slaw

For the sandwiches:

- 4 TBSP paprika
- 2 TBSP brown sugar
- 1 TBSP onion powder
- 4-6 lbs boneless pork shoulder roast or Boston butt
- 1 bottle BBQ Sauce (recommended Sweet Baby Ray's)
- 12 soft buns (recommended Kings Hawaiian rolls)

For the slaw

- 3 TBSP lime juice and 1 TBSP zest
- 1/2 tsp red pepper flakes
- 1/2 tsp chili powder
- 3 TBSP rice wine vinegar
- 1 tsp sugar
- 6 TBSP olive oil
- 1 cup peeled, julienned jicama
- 1 cup peeled, shredded carrots
- 1 cup shredded napa cabbage
- 1/4 cup thinly sliced red onion
- 2 TBSP cilantro, chopped

**Note: if you can't find jicama or want a faster prep, use a bag of broccoli slaw and add shredded carrot

In a small bowl combine the paprika, brown sugar, onion powder and salt and pepper. Rub the mixture over the pork, over with plastic wrap and refrigerate at least 2 hours and up to one day. Combine 3/4 cup of BBQ sauce with 3/4 cup water. Transfer the pork into a slow cooker and top with the BBQ-water mixture. Cook on low for 8 hours then transfer the pork into a bowl and shred.

Assemble the sandwiches with some pork, a bun and additional BBQ sauce. Top with slaw, recipe follows.

To make the slaw: In a small bowl combine the lime juice, zest, pepper flake, chili powder, vinegar, sugar and olive oil and season to taste with salt and pepper. Whisk to combine and set aside. In a large bowl, combine the jicama, carrots, cabbage, onion and cilantro. Add dressing to the slaw and let sit for 15min, stirring 2-3 times. Serve with sandwiches