

Pulled Pork Sandwich with Home Made Bread and Butter Pickles



Rose Packing Company

Rose Product used: Pork Butt or Pork Shoulder

Ingredients for Pulled Pork:

1 lbs Rose Raw Pork Butt or Shoulder
1 cup small diced onion
2 bay leaves
3 tbs cajun spice
5 cloves minced garlic
1/3 cup stone ground mustard
3 tbs brown sugar
1 tbs molasses
1/4 cup apple cider vinegar
1 granny smith apple peeled and grated
Kosher salt & fresh cracked black pepper to taste
4 slices of jalapeno jack cheese
4 each onion rolls brushed with butter and griddled

Ingredients for Pickles:

1 cup rice vinegar
3/4 cup sugar
1 tbs mustard seeds
1 tbs ground turmeric
1/2 cup julienne onions
2 english cucumbers - sliced
1 tsp. Kosher salt

To make the pickles:

Combine vinegar, sugar, ground turmeric, mustard seeds and salt. Bring to a boil. Add onions and cucumbers. Remove from heat, place into a sealed container and keep covered.

To make the pork:

Place diced onion, bay leaves, cajun spice, minced garlic, mustard, brown sugar, molasses, apple cider vinegar, grated apple in large bowl. Mix well. Add pork to bowl, cover meat with mixture. Cover bowl with plastic wrap and refrigerate for at least 12 hours.

Preheat oven to 250°F. Cook for 3-4 hours in covered container until meat shreds easily with a fork. Remove meat from pan and allow to cool slightly, then shred. Add meat back into cooked marinade mixture. Place on top of bottom portion of bun and top with slices of cheese. Bake in oven until cheese melts. Top with top portion of bun. Serve with homemade bread and butter pickles.

Pulled Pork Sandwich with Home Made Bread and Butter Pickles *(con't)*



Rose Packing Company



Recipe by Chef Kenny J. Gilbert