

Oven-Roasted Pulled Pork Sandwiches

Recipe courtesy Tyler Florence



Recipe Summary

Difficulty: Medium

Prep Time: 15 minutes

Inactive Prep Time: 24 hours

Cook Time: 6 hours

Yield: 12 servings

User Rating: ★★★★★

Dry Rub:

3 tablespoons paprika

1 tablespoon garlic powder

1 tablespoon brown sugar

1 tablespoon dry mustard

3 tablespoons coarse salt

1 (5 to 7 pound) pork roast, preferably shoulder or Boston butt

Cider Vinegar Barbecue Sauce:

1 1/2 cups cider vinegar

1 cup yellow or brown mustard

1/2 cup ketchup

1/3 cup packed brown sugar

2 garlic cloves, smashed

1 teaspoon salt

1 teaspoon cayenne

1/2 teaspoon freshly ground black pepper

12 hamburger buns

1 recipe Spicy Slaw, recipe follows

Pickle spears

Mix the paprika, garlic powder, brown sugar, dry mustard, and salt together in a small bowl. Rub the spice blend all over the pork and marinate for as long as you have time for, as little as 1 hour or up to overnight, covered, in the refrigerator.

Preheat the oven to 300 degrees F.

Put the pork in a roasting pan and bake for about 6 hours. Basically, roast the pork until it's falling apart and an instant-read thermometer inserted into the thickest part registers 170 degrees F.

To make the barbecue sauce: combine the vinegar, mustard, ketchup, brown sugar, garlic, salt, cayenne, and black pepper in a saucepan over medium heat. Simmer gently, stirring, for 10 minutes until the sugar dissolves. Remove the pork roast from the oven and transfer to a large platter. Allow the meat to rest for about 10 minutes. While still warm, take 2 forks and "pull" the meat to form shreds. Using 2 forks, shred the pork by steadying the meat with 1 fork and pulling it away with the other. Put the shredded pork in a bowl. Pour 1/2 of the sauce on the shredded pork and mix well to coat.

To serve, spoon the pulled pork mixture onto the bottom 1/2 of the hamburger bun, and top with the spicy slaw. Serve with pickle spears and the remaining sauce on the side.

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