

Pulled Pork Sliders Garnished with Cheese



Serves: 12

Profitability:

Steps:

Combine all the pork rub ingredients and store in an air-tight jar

Rub the pork shoulder with mustard

Use a spice sprinkler to coat the outside of the meat with a generous amount of pork rub

Indirectly smoke the meat at 110°C (230°F) for 8 hours, turning every 2 hours so no side gets too much heat

Mop the meat with an equal mixture of rapeseed oil, apple juice and a tablespoon of the pork rub

The pork is ready when the internal temperature is above 85°C (185°F)

Cover and rest for 1 hour. Then transfer the meat to a cutting board. Using two forks, pull meat apart into shreds, discarding any fat or gristle

Place in a bowl and stir in the barbecue sauce

Spoon the meat mixture onto bun bottoms. Top with Kerrymaid Grated White and add the bun tops

Ingredients:

3–4 kg (6–8lb) pork shoulder on the bone

50g (2oz) yellow American mustard

100g general pork rub

100ml rapeseed oil

100ml apple juice

300ml barbecue sauce

20 slider buns or small round dinner rolls, split and toasted

For garnish Kerrymaid Grated White

8 tbsp smoked paprika

4 tsp onion powder

4 tsp garlic powder

2 tsp cumin

4 tsp black pepper

1 tsp cayenne pepper

4 tsp celery salt