

Pulled Pork Sandwich w/ Orange BBQ Sauce & Coleslaw.



Beer Braised Pulled Pork Sandwich w/ Orange BBQ Sauce Recipe.

Serves 8 to 12. Make a day ahead.

4 to 6 lb (1800/2700g) pork shoulder.

Pork Rub

2 tsp (4g) black pepper
2 tsp (4g) salt
3 tsp (6g) paprika
1/4 tsp (1g) cayenne
1/4 tsp (1g) cumin
1 Tbsp (10g) brown sugar

Braising

Rubbed pork shoulder
1 Tbsp (15ml) grape seed or peanut oil
1 small garlic bulb, crushed
1 small sprig fresh rosemary and thyme and one sage leaf
1 qt (1L) Guinness beer
1 tsp (5ml) liquid smoke (optional)
2 cups (500ml) veal stock (Watch Veal Stock & Demi Glace Video).

Method

Mix up spices and sugar and rub the meat in all sides. Wrap up and refrigerate for at least 2 hours or overnight. Unwrap and pat dry meat. In a hot cast iron Dutch oven or in a similar heavy bottomed pot, add oil and sear meat for about 3 minutes or until brown in all sides on medium high heat. Once the pork is well seared remove from the pot and throw in crushed garlic and fresh herbs. Sauté for 2 minutes. Pour in dark beer and veal stock or remouillage. Put meat and its rendered juice back into the pot, flip meat and bring to boil. The meat should not be completely immersed into the liquid.



Braising

Cook pork shoulder in a preheated 250°F (121°C) oven for 6 hours. Lower oven temp to 225°F (105°C) if using convection oven. Turn off oven and leave the pot inside for a few more hours or overnight. For instance, begin braising at 4pm, turn off oven at 10pm, leave pot inside the oven and go to bed!. The pork can also be braised at 300°F (150°C) for 4 hours.

Orange Barbecue Sauce

Liquid from braising

1/2 cup (125ml) ketchup

2 tsp (10ml) Dijon mustard

3/4 cup (200g) orange marmalade (for the recipe watch Orange Marmalade video).

Apple cider vinegar (optional).

Method

Remove meat from pot and pull into strips. Keep warm or refrigerate for days for later use. Pass the braising liquid through a sieve. Discard herbs and garlic. Add ketchup and mustard. Bring to boil and skim off impurities and remove excess fat. Add the orange marmalade. Reduce sauce if necessary over low heat and add some apple cider vinegar to taste if desired. Reheat the shredded pork and season it with the BBQ sauce. Let caramelize a bit over the stove before serving.

Pulled Pork Sandwich

8 Vienna bread / pain Viennois (for the recipe watch Vienna Bread/Pain Viennois video).

Pulled pork

Muenster cheese or something else, 2 slices per sandwich

Coleslaw (For the recipe watch Coleslaw video).

Method

Cut buns in half and brush insides with some olive oil or clarified butter. Toast bread in a hot frying pan or griddle or in the oven. Add hot meat and cheese and melt under the broiler. Add more meat if desired and top with coleslaw and dressing. Serve immediately. Bon appétit!

