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Asian pork sliders with a zingy slaw are perfect for game day snacks or a Fall get-together. Loaded with flavor, we like to serve these sliders on a toasted bun with a heaping helping of juicy, pulled pork, a layer of apple slaw and a few squirts of Sriracha (if you're up for some heat).

Asian Pork Sliders with Zingy Apple Slaw

Makes 10 -12 sliders

Asian Pork ingredients:

1 cup orange juice
1 cup apple cider vinegar
1/2 cup ketchup
1/2 cup soy sauce
1 cup brown sugar
1/2 jalapeno, diced
1" ginger, diced
1/2 tbsp Worcestershire sauce
1 onion, sliced
3 cloves garlic, smashed
3 lb pork shoulder, boneless

Zingy Apple Slaw ingredients:

3 carrots, julienned
1/2 red cabbage, sliced
1 green apple, julienned
4 green onions, sliced
1/2 cup cilantro, diced

Slaw dressing ingredients:

1/4 cup olive oil
3 tbsp rice vinegar
1 tbsp hot mustard
1 tbsp brown sugar
1 clove garlic, minced
juice of 1 large lime (about 3 tbsp)

Asian Pork Directions:

1. Preheat oven to 325°. In a large dutch oven over medium-high heat, brown the pork shoulder on all sides until golden brown.
2. Mix all sauce ingredients together, pour into dutch oven with the seared pork shoulder, cover and bake for 1-2 hours until fork tender. Every hour, ladle liquid over top of pork.
3. Pork is done when tender, and when internal temperature reaches 160°. Once the pork is cooked, remove from Dutch oven. Fork or use tongs to separate into shredded pieces. Strain solids from liquid, return liquid to Dutch oven on stovetop and boil until slightly thickened. Return shredded pork to liquid and stir to combine.

Slaw Directions:

Prepare slaw by slicing all ingredients with a knife or handheld mandoline. Whisk together the dressing and toss with cut veggies. Let set for about 30 minutes.