

# Panasonic Cooking

## Apple Cider Pulled Pork Sandwiches

*Looking for something that isn't too barbecue-y? Try this pulled pork sandwiches with a sweet hint of apples!*

### Ingredients:

2.5 - 3 lbs (1.2 - 1.8 kg) pork shoulder, excess fat removed

2 cups (500 ml) apple cider

2 green onions

3 cups cabbage, shredded

1 small carrot, grated

1 tbsp (15 ml) cider vinegar

2 tbsp (30 ml) mayonnaise

¼ tsp (1 ml) celery seed

Pinch salt

½ tsp (2 ml) white sugar

½ cup (125 ml) BBQ sauce

6 kaiser buns

### Directions:

1. Place the pork shoulder in the multi cooker pan\*. Browning all sides in a separate frying pan first would be preferable but not necessary. Add the apple cider, close the lid, select the Slow Cook setting, adjust the timer to 6 hours, and press Start.

*\*There may be a large bone running through the pork; avoid contact with the sides or bottom of the pan to maintain the non-stick surface of the pan.*

2. Combine the green onions, cabbage, carrot, cider vinegar, mayonnaise, celery seed, pinch salt, white sugar in a large bowl to make the creamy coleslaw. Cover the bowl and refrigerate for 1 hour.

3. Remove the pork from the multi cooker, discard the apple cider and place the pork on a cutting board. Use two forks, pull the meat apart discarding excess fat and bone. Combine the pulled pork with the BBQ sauce.

4. Prepare the sandwiches by simply splitting the pulled pork and creamy coleslaw between the six buns; place an equal amount of each pork and coleslaw on each bun.