

# BBQ Pulled Pork Sliders w/ Creamy Cole Slaw

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## Ingredients

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**Yield: 24 Servings**

## Ingredients

**Suggestion: Make the cole slaw one day in advance so the flavors have a chance to meld together.**

- 4 Pound Pork Shoulder, rinsed and patted dry (for a leaner choice a pork loin may be used)
- 1½ Tablespoons Grand Diamond All Purpose Seasoning (Original or Mild)
- 2 Teaspoons Chile Powder
- 2 Teaspoons Granulated Onion
- 2 Teaspoons Ground Mustard Powder
- 1½ Teaspoons Granulated Garlic
- ½ Teaspoons Kosher Salt
- 2 Tablespoons Olive Oil or Vegetable Oil
- 1 Cup Low Sodium Chicken Stock
- 2½ to 3 Cups Root Beer (Coke or Pepsi will also work)
- ½ Teaspoon Liquid Hickory Smoke
- 2 Dozen Slider Buns, your choice

## Cole Slaw

### Ingredients

- ½ Head Cabbage (Savoy), thinly sliced
- ½ Head Red Cabbage, thinly sliced
- 1 Green Bell Pepper, dice
- 1 Large Carrot, shredded
- ½ Cup Red Onion, thinly sliced
- 1/3 Cup Fresh Parsley, chopped

## Cole Slaw Dressing

### Ingredients

- **¾ Cup Mayonnaise**
- **1/3 Cup Dijon Mustard**
- **1½ Tablespoons Apple Cider Vinegar**
- **1½ Tablespoons Balsamic Vinegar**
- **2½ Tablespoons White Balsamic Vinegar**
- **2 Tablespoons Light Sour Cream**
- **1 Tablespoon Granulated Sugar**
- **1 Teaspoon of Grand Diamond All Purpose Seasoning**
- **¼ Teaspoon Sweet Paprika**
- **To Taste Kosher Salt**
- **To Taste Black Pepper**

## **Directions**

Preheat oven to 300 degrees

Combine all of the seasonings in a small bowl and mix well. Rub the seasoning all over the meat. (Use all of the seasoning.

In a large dutch oven pot over medium-high heat, add the olive oil and allow it heat up for about 3 to 5 minutes. Place the pork into the pot and sear the meat on each side until browned, it takes about 5 to 7 minutes. Once all of the sides are seared add the chicken stock, root beer and liquid smoke. Stir. Turn off the heat; cover the dutch oven with a lid. Cook (braise) for 5 hours at 300 degrees.

Once done, pull the pork apart using 2 forks or your hands. Pour your favorite bbq sauce over the pulled pork and gently toss to combine. Put the desired amount of pork on each bun, top with some cole slaw, and serve.

## **Cole Slaw**

### **Directions**

In a large bowl, combine all of the vegetables for the cole slaw and toss. In a medium bowl, combine all of the ingredients for the dressing and whisk thoroughly. Pour the dressing over the slaw and toss to combine until all of the slaw is completely coated. Chill for at least 4 hours.