

## **Barbecued Pork Sandwiches with Sweet & Sour Slaw**

### **Slaw Ingredients:**

1 head green cabbage, shaved or thinly sliced  
1 onion, diced  
1 cup white wine vinegar  
 $\frac{3}{4}$  cup canola oil  
1 cup sugar  
1 tablespoon salt  
1 tablespoon dry mustard  
1 tablespoon celery seed

### **Pork Ingredients:**

$\frac{1}{2}$  cup fennel seeds, toasted  
2 tablespoons white pepper, toasted  
2 tablespoons coriander, toasted  
 $\frac{1}{4}$  cup salt  
3 pound pork shoulder (also known as Boston butt)  
6 serrano chiles, halved  
12 garlic cloves, peeled  
6 hamburger buns, toasted

### **For the slaw:**

Place cabbage and onion in a bowl. Combine other slaw ingredients in a pan, bring to a boil, and immediately pour over the cabbage. Cover and chill overnight. Drain before serving.

### **For the Pork:**

Combine spices and grind in a small spice grinder or coffee mill. Coat the pork with the spice mixture and place in a roasting pan. With a paring knife, make small incisions in the pork and insert the chiles and garlic cloves. Place pork in preheated 300-degree oven and cook until fork tender, about 5 hours. Let pork cool for 20 minutes, then shred with two forks. Mix in any cooking liquid from the pan. To serve, place a generous serving of pork on each toasted hamburger bun, then top with drained slaw.

Serves 6.