

# Hawaiian BBQ Pulled Pork Sandwich with Red Cabbage Mango Slaw

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**Serves 12**

## For the pulled pork:

- 3 Tablespoons paprika
- 1 Tablespoon garlic powder
- 1 Tablespoon brown sugar
- 1 Tablespoon dry mustard
- 3 Tablespoons Kosher salt
- 1 (7 pound) pork shoulder
- ½ cup pineapple juice

Mix paprika, garlic powder, brown sugar, dry mustard, and salt together in a small bowl. Rub all over pork shoulder, wrap in plastic wrap, and refrigerate overnight. Heat oven to 300 degrees. Unwrap pork and place in a roasting pan with the pineapple juice. Cook for 6 to 7 hours until the internal temperature is 170 degrees and pork begins to fall apart. Allow to rest 20 minutes, then shred pork using two forks and set aside.

## For the red cabbage mango slaw:

- 3 cups shredded red cabbage
- 1 large fresh mango, peeled and diced
- ¼ cup red onion, finely diced
- ¼ cup red bell pepper, deseeded and finely chopped
- 1 serrano pepper, deseeded and finely chopped
- ½ cup cilantro, chopped
- ¼ cup pineapple juice
- 1 Tablespoon cider vinegar
- 2 teaspoons sugar
- Kosher salt, to taste

Place shredded cabbage in a large bowl and add mango, onion, red pepper, serrano pepper, and cilantro. In a small bowl, whisk together pineapple juice, cider vinegar, and sugar. Add to cabbage mixture and mix until coated. Season to taste with salt. Refrigerate until needed.

## For the sandwiches:

- 12 pineapple brioche rolls
- 3 pounds pulled pork
- 1 ½ cups smoky barbecue sauce (store bought)
- 1 ½ pounds red cabbage slaw

Place opened brioche buns on a flat surface. Place 4 ounces of the pulled pork on each of the bottom slices of brioche buns, followed by 2 tablespoons of barbecue sauce and 2 ounces of the mango slaw. Place tops on sandwiches and serve.