

BBQ Pork Sandwich

INGREDIENTS

- 1 teaspoon olive oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- ½ cup apple cider vinegar
- ½ cup chicken broth
- ¼ cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon paprika
- 1/2 tablespoon dried thyme
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 8 hamburger buns, split

DIRECTIONS

1. Heat the oven to 300°F.
2. In a small bowl, combine the paprika, chili powder, salt, pepper, garlic powder and thyme ; mix until well-combined.
3. Optional. Using a sharp knife, trim the fat cap from the pork; do leave some intact
4. Drizzle olive oil over all sides of pork roast and then cover with spice mixture.
5. Heat a dutch oven over medium-high heat. Drizzle olive oil over the bottom of pan and heat for a couple of minutes. Add pork and sear until a good crust forms, about 4 minutes. Turn the pieces and brown on one more side.
6. Chop onion. Mix together vinegar, chicken broth, mustard and brown sugar. Add onion and liquid to the dutch oven.
7. Cover and transfer to the oven. Braise in the oven for 4-5 hours, or until the meat easily pulls with a fork.
8. The meat should be tender enough to fall apart easily in the dutch oven using metal tongs to shred.
9. Add additional BBQ sauce if desired and serve on a bun!