

STATION 1B PULLED PORK SANDWICHES

SERVES 4-6

MEAT

3-4 lb. pork shoulder
dry rub – any
2 large oranges – sliced
4-6 cloves garlic – crushed
3-4 sprigs fresh rosemary

BREAD FIXINGS

Bolililo rolls – soft is best
favorite mayonnaise
1 jar of pesto
garlic salt
paprika

TOPPINGS

"Fire and Ice" (50/50 mixture of
Claussen pickles and hot pickled
jalapenos – diced)
coleslaw – any
Havarti cheese – sliced

MEAT

Cover the meat with dry rub; place one orange sliced, on the bottom of the crock-pot and then place several rosemary sprigs on top of the oranges; place meat in the crock-pot; throw in some smashed garlic cloves; place one orange, sliced on top and cook on high until meat pulls apart easily.

BREAD

Spread 50/50 mayo/pesto on rolls; add a touch of garlic salt and paprika and broil like garlic bread.

PUTTING IT TOGETHER

Remove the meat, oranges and rosemary from the crock-pot (leave the juices), shred the meat and throw back into the crock-pot (on warm). Fix the bread and throw in the oven on broil until brown and sizzling; stack some meat on the bread; add cheese; add liberal amounts of coleslaw, fire and ice. Make them messy! Apply 14.75 foot-pounds of pressure with the palm of the hand to secure the contents and enjoy!



OCTOBER | STATION 1B

**KEEP
CALM
AND
COOK
ON**