



EAST ASIA SMOKY SLIDERS



INGREDIENTS

4 lbs. Brookwood Farms Boneless Pork Shoulder Roast
½ C. Hoisin Sauce
¼ C. Seasoned Rice Vinegar
¼ C. Reduced-Sodium Soy Sauce
¼ C. Honey
2 Tbsp. Tomato Paste
1 Tbsp. Worcestershire Sauce
2 Garlic Cloves, minced
18 Dinner Rolls, split and warmed

OPTIONAL TOPPINGS

Cabbage, shredded
Carrot, julienned
Jalapeño, sliced
Fresh Cilantro or Basil
Sriracha

DIRECTIONS

1. Place roast in a 4–5 qt. slow cooker.
2. In a small bowl, whisk together the next 7 ingredients until blended and pour over the roast.
3. Cook covered on low until pork is tender. Approximately 7–9 hours.
4. Remove roast; cool slightly and coarsely shred with 2 forks.
5. Skim fat from cooking juices in the slow cooker and discard, then return the pork and heat through.
6. Serve pork on rolls, adding toppings as desired.