

GRILLED PULLED PORK SANDWICHES & HOMEMADE COLE SLAW

Servings: 8-12



This summer, we've paired our Old Vine Zinfandel with a delicious pulled pork and slaw recipe that is perfect for entertaining friends and family. The rub mixture adds a hint of mouthwatering spice and sweetness to the pork's smokey flavor. Pick out your favorite bread, roll, or hamburger bun, add some of your homemade slaw and enjoy!

Prepare & Roast the Pork

Mix all of the spices, salt and pepper in a bowl. Rub the pork shoulder with olive oil, then coat with the spice mix. Place the pork directly on the grill and cook for 3 to 4 hours. Remove the pork shoulder and wrap it in a double layer of aluminum foil. Put the pork back on the grill and cook for another 3 to 4 hours. Check to make sure the internal temperature reaches 204 degrees F. Remove the pork and let it rest in the foil for a half hour.

Prepare the Slaw

When you have finished roasting the pork, prepare the slaw. Combine the mayo, Dijon, vinegar, lemon juice and zest, honey and celery seed in a bowl and stir well. In another bowl, combine the cabbage and carrots, add salt and pepper and toss. Mix your dressing into the cabbage and carrots. Set aside.

Plate & Serve

Once you remove the bone and any excess fat, shred the pork. Season with a bit of finishing salt, and place on your choice of bread. Add some slaw on the side, and pair with Sarah's Vineyard Old Vine Zinfandel.

INGREDIENTS:

Pulled Pork

- (1) 8-10 lb Whole Bone-in Pork Shoulder
- 2 tbsp Olive Oil
- 1 tbsp Chili Powder
- 2 tbsp Dark Brown Sugar
- 1 tbsp Ground Espresso
- 1 1/2 tsp Smoked Paprika
- 1 1/2 tsp Gilroy Garlic Powder
- 1 1/2 tsp Onion Powder
- 1 tbsp Kosher Salt
- 1 1/2 tsp Fresh Cracked Pepper
- Finishing Salt

Slaw

- 1 cup Mayonnaise
- 1 tbsp Dijon Mustard
- 1 tbsp Apple Cider Vinegar
- 1 tbsp Lemon Juice
- Zest of One Lemon
- 1 tbsp Honey
- 1/2 tsp Celery Seed
- 1 tsp Kosher Salt
- 1/2 tsp Black Pepper
- 1 Green & Red Cabbage, Shredded
- 2 cups Grated Carrots

