

Low and Slow Smokey Pulled Pork Sandwich

TOTAL TIME
**3.5 to 4
hours**

SERVINGS
16-18



Boneless pork shoulder slow-cooked in French onion soup, cider vinegar, ketchup, and brown sugar for a deep, savory-sweet flavor in every bite.

MADE WITH



Signature French Onion

CASE CODE 08171

Ingredients

3.6 g	Dried oregano
1.4 g	Dried basil
5 g	Smoked paprika
95 mL	Vegetable oil, divided
5.5 kg	Pork butt, bone-in
½ tub (905 g)	Signature French Onion
994 mL	Water
568 mL	Ketchup
142 mL	Cider vinegar
73 g	Brown sugar, packed
284 mL	Worcestershire sauce
3 g	Dried chili flakes (optional)

Directions

- 1 In a small bowl, combine oregano, basil, paprika and 3 tbsp vegetable oil to make a paste.
- 2 Pat pork butt dry and trim away excess fat. Cut into 3 or 4 large chunks for easier searing. Rub all surfaces with paste.
- 3 In a large heavy bottom pot with a lid (like a Dutch oven at least 10qt) heat remaining oil over medium and sear all sides of the pork. Set aside.
- 4 In a large bowl, whisk together soup, water, ketchup, vinegar, sugar, Worcestershire sauce and chili flakes, if using.
- 5 Arrange pork in the bottom of the pot and pour over soup mixture. Pot should be large enough that liquid comes halfway up the sides of the pot.
- 6 Cover with lid and cook on medium low for 3.5 to 4 hours or until pork easily shreds with a fork. Remove from heat.
- 7 Allow to cool and refrigerate four hours or overnight.
- 8 When ready to serve, skim firmed fat from the surface and heat until pork is tender enough to shred. Remove pork and shred with two forks, discarding any fat and bone. Bring sauce to a boil and reduce over medium heat by ⅓. Return pork to warmed sauce.