

PULLED PORK DINNER ROLLS

6 personnes

15 minutes

Medium

Ingredients

- 500g of pork shoulder
- 1 tbsp. olive oil
- 1 onion
- 6 tbsp. barbecue sauce
- 1 tsp. mustard
- 2 tsp. paprika
- 3 bay leaves
- 12 cl of vegetable broth
- Some pickles and coleslaw
- Salt, Pepper

Preparation

- 1- Preheat oven to 150°.
- 2- Season pork on all sides with spice mix, cover with ½ cup BBQ sauce and place in medium size pan.
- 3- In a casserole dish, lightly roast the pork in a bit of oil.
- 4- Add the onion and porks until it begins to colour.
- 5- In a bowl, mix the barbecue sauce, mustard, cider vinegar, brown sugar, paprika, Espelette pepper, chopped garlic cloves and vegetable broth.
- 6- Cover about ½ of pork with the marinade, season with salt/pepper and add the bay leaves.
- 7- Cover with foil and bake 4:30 hours. Turning the meat and bast it with juice every hour.
- 8- Remove pork (fray it with 2 forks) and add remaining BBQ sauce, set aside.
- 9- Toast the Brioche Dinner Rolls, then build sandwich pork & add coleslaw and pickels.

