



THE ORIGINAL MAUI PULLED PORK SANDWICHES



TIME TO PREPARE

10 mins



COOK TIME

4.5 hours



SERVING

12 People



PREPARED FOR


<https://mauiribs.com>

Ingredients

- 1.5kg pork shoulder, cut into 4-5 large chunks
- 2 teaspoons Chinese 5-spice powder
- 1 teaspoon white pepper
- 1/4 cup The Original Maui Rib Marinade + extra if needed
- 1/4 cup hoisin sauce
- 2 tablespoons Chinese cooking wine
- 2 tablespoons fresh ginger, grated
- 2 tablespoons garlic, minced
- 12 dinner rolls
- 2 large scallions, sliced diagonally
- handful cilantro leaves
- 1/2 cucumber, sliced
- 1/2 sweet onion, sliced into rings
- sriracha sauce to taste

Steps to Cook

1. Combine Chinese 5-spice powder with the white pepper. Season pork shoulder chunks with this mixture and place the pork in a slow-cooker.
2. In a separate bowl, whisk The Original Maui Rib Marinade, hoisin sauce, Chinese cooking wine, ginger and garlic. Pour over the pork shoulder and cover with lid. Cook on high for 4 hours or on low for 8 hours.
3. Pork should be fork tender once cooked. Using a slotted spoon, remove the pork shoulder from the slow cooker into a medium size bowl. Set aside.
4. Using a spoon, skim the fat off the top of the cooking liquid and discard.
5. Using two forks, shred the pork. Once pork has been shredded, return pork to the cooking liquid. Stir to combine. If mixture is dry, add an additional 1/4 cup of The Original Maui Rib Marinade. Heat on high until pulled pork mixture comes to a boil.

- 
6. To assemble sandwiches: Slice buns horizontally. Pile pulled pork on top of the bottom half of the bun. Top the pulled pork with sliced cucumbers, sweet onion rings, sliced scallions, cilantro leaves, and drizzle with sriracha sauce. Replace top of bun and serve immediately. Enjoy!
-