

Mustard-braised pulled pork with sauerkraut and apple cider

Grainy mustard, apple cider and sauerkraut are the ideal flavor-boosters for this meaty pork shoulder.

Serve on mini rolls and these tasty sandwiches will be the MVP of any Super Bowl party.

Be sure to start braising the pork shoulder the night before.

Ingredients

5-6 pound pork shoulder

1 ½ cups grain, deli-style mustard (12 ounce bottle or jar)

3 cups sauerkraut

1 cup apple cider

¼ cup dark molasses

Yellow onion

Kosher salt and pepper

Mini sandwich rolls

Cole slaw, dill pickles, Swiss cheese (optional)

Prepare pork shoulder: Using your hands, rub ¼ cup kosher salt over entire pork shoulder. Rub 1 ½ cups of grain mustard over roast. Place in slow cooker.

Add ingredients to slow cooker: Add 3 cups of prepared sauerkraut to slow cooker. Pour in one cup of apple cider, one cup of water and ¼ cup dark molasses (pork will not be fully submerged). Cut ½ of a large yellow onion into thin slices and sprinkle around roast. Grind fresh pepper over pork and liquids.



Braise pork mixture: Turn slow cooker to “low” setting and cook overnight for at least 16-24 hours.

“Pull” pork: An hour before serving time, use two large forks to pull apart pork shoulder in the slow cooker. Remove bone (if applicable) and any large, visible fat remnants. Allow pork to marinate in fat/liquid mixture. Taste for needed salt and pepper.

Prepare pulled pork for serving: Set out sliced mini-sandwich rolls. Allow guests to serve themselves (rolls will become soggy if sandwiches are made ahead of time). Be sure to have a spoon handy so guests can moisten the rolls with the flavorful juices. As an option, offer dill pickles, cole slaw, more sauerkraut or Swiss cheese as toppings. Makes about 20 mini-sandwiches.

