



# Dairy Isle Slow-Cooker Pulled Pork Sandwiches

## Ingredients

- 1 medium onion – chopped
- 1/2 cup ketchup
- 1/3 cup cider vinegar
- 1/4 cup packed brown sugar
- 1/4 cup tomato paste
- 2 tbsp sweet paprika
- 2 tbsp Worcestershire sauce
- 3 tsp salt
- 1 1/4 tsp black pepper
- 2.5 lbs pork butt (shoulder), cut into 2 pieces
- Dairy Isle Mozzarella Cheese – sliced
- 12 Ciabatta buns

## Method

- Combine all the ingredients except the pork butt and the buns in a slow cooker and mix together with a spoon.
- Add the 2 pieces of pork and cover the slow cooker.
- Set for 8 hours on low.
- After 8 hours, using 2 forks, shred the pork.
- Place the shredded pork with the remaining sauce into a large bowl.
- Toast the Ciabatta buns and add some of the pulled pork to each bun.
- Top with Dairy Isle sliced mozzarella, pickled hot peppers or even potato chips for some crunch.
- Serve and Enjoy!