



Pulled Pork Sliders with Slaw

Yield: 8-12 servings
A large slow cooker

3 tbsp	Hungarian Paprika
1 tbsp	sea salt
2 tsp	ground black pepper
1 tsp	garlic powder
1/2 tsp	cayenne Pepper
1/2 tsp	dried thyme
1/2 cup	honey
1/2 cup	coconut water
1/4 cup	red wine vinegar
3 tbsp	canola oil
1 medium	brown onion, peeled and cut in quarters
3-4 lb	pork shoulder, cut in half
8 to 12	slider rolls, toasted
8 oz	cheese slices
	pickles
	prepared coleslaw

1. In a medium-mixing bowl, blend together paprika, salt, black pepper, garlic powder, cayenne, and thyme. Add honey, coconut water, vinegar, and oil. Blend to form a paste.
2. Place onion on the bottom of the slow cooker, Place pork shoulder on top of onions, Pour mixture on top of pork.
3. Turn slow cooker on to low and cook 7 to 8 hours or until meat is tender and easy to shred with a large fork.
4. Pile mixture on top of each slider roll.