



Beer-braised Pork Sliders

Yields: 10 servings

Prep time: 1 hr.

Cook time: 4 hrs

INGREDIENTS:

- 3-5 pounds of pork butt or shoulder
- 2 tablespoons of avocado oil
- 2 cans of beer (dark works best)
- 2 tablespoons of paprika
- 2 tablespoons of salt
- 2 teaspoons of black pepper
- 1½ teaspoons of garlic powder
- 2 tablespoons of apple cider vinegar
- 1 cup of prepared BBQ sauce (your choice!)
- 3-4 cups of prepared coleslaw (for topping)
- 1 package of 10 slider buns
- 1 cup of sliced pickles (for topping)

TOOLS:

- [Cast Iron Dutch Oven \(5 Qt.\)](#)





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PROCESS:

1. Mix the dried seasonings all together in a small bowl. Cut the pork in half if needed to arrange in Dutch Oven.
2. Coat the meat with the vinegar and then rub with the seasoning mix until well coated.
3. Wrap pork with plastic wrap tightly and place in refrigerator for at least 1 hour.
4. Remove from refrigerator and preheat oven to 300° F. Take off the plastic wrap.
5. Heat avocado oil in the dutch oven on the stove on medium-high heat. Once hot, sear the pork for about 1-2 minutes per side.
6. Remove from stove and pour beer onto the pork.
7. Place lid on and put into the oven. Try to resist the urge to open the lid and check on it. Trust the process! Cook for 4 hours.
8. Remove from oven and mix in 1 cup of prepared BBQ sauce of your choosing.
9. Serve on slider buns with a scoop of coleslaw and sliced pickles.

Complete the meal by adding a side dish of our Skillet Mac n' Cheese.

Enjoy!