

A Sutherland Belle

Slow Cooker Carolina Vinegar-Based BBQ & Slaw

This recipe is for anyone living above the Mason-Dixon line who cannot find Duke's locally. This is an acceptable alternative for slaw...at least in the Carolinas.

INGREDIENTS

For the BBQ

- 1 (5-pound) bone-in pork shoulder roast
- 1 tablespoon kosher salt
- ½ teaspoon ground black pepper, or to taste
- 1 ½ cups apple cider vinegar
- 2 tablespoons brown sugar
- 1 ½ tablespoons hot pepper sauce
- 2 teaspoons cayenne pepper
- 2 teaspoons crushed red pepper flakes

For the Slaw

- 1 large head cabbage
- 1 medium sweet onion
- 2 medium carrots
- 1/2 cup granulated sugar, or as desired
- 1 teaspoon kosher salt
- 2/3 cup vegetable oil, such as corn oil, grapeseed, safflower, peanut, or canola
- 1 teaspoon dry mustard
- 1 teaspoon celery seeds
- 1/4 teaspoon ground black pepper
- 1 cup vinegar, white or apple cider
- 1/4 cup fresh dill (optional)

INSTRUCTIONS

1. For the BBQ: Place pork shoulder into a slow cooker and season with salt, pepper, cayenne, red pepper, and brown sugar. Rub seasoning into the meat. Pour the hot sauce on top. Pour the vinegar around the pork. Cover, and cook on Low for 12 hours. Pork should easily pull apart into strands.
2. For the Slaw: Cut a slice off the stem end of the cabbage and set it, the flat stem end down, on a cutting board. With a sharp chef's knife, slice the cabbage into quarters, slicing from top to bottom. Cut the core out of each quarter.
3. Slice the cabbage, onion, and carrots into thin strips. Using a food processor, pulse the vegetables to the desired consistency.
4. In a large serving bowl, combine the shredded vegetables. Add the sugar, salt, oil, dry mustard, celery seed, pepper, vinegar, and dill (if using).
5. Cover and refrigerate the coleslaw until thoroughly chilled.

