

Carolina Coleslaw & Root Beer Pulled Pork • By Jim McCaffrey
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Carolina Coleslaw

(Look ma, no mayo!)

1 large head of cabbage, finely shredded
1 med green pepper, chopped fine
1 med red onion, chopped fine
2 carrots, grated

Dressing:

1 cup sugar
1 tsp salt
2/3 cup canola oil
1 tsp dry mustard
1 tsp celery seed
1 cup apple cider vinegar

Mix all vegetables in a (very) large bowl

In a saucepan, combine dressing ingredients. Bring to a boil and stir until sugar is dissolved. Refrigerate until chilled. 8-10 servings. Great to top pulled pork.

Root Beer Pulled Pork

1 2 1/2 to 3 lb pork butt
1/2 tsp salt
1/2 tsp black pepper
1 Tbl canola oil
2 med onions, sliced thin
1 cup root beer
1 cup bottled chili sauce
6 cloves garlic, minced
3 cups root beer
8-10 hamburger buns

Sprinkle pork with salt and pepper

Brown meat on all sides in the canola oil.

Transfer meat to a 5-quart crockpot.

Add onions, 1 cup root beer, and garlic.

Cook 4-5 hours on high heat.

Make sauce. Combine remaining root beer and chili sauce in a large sauce pan. Simmer and let cook down about 30 minutes. Transfer pork to a cutting board. Using 2 forks shred pork. Place in bowl and add cooked sauce. Mix well. Place a portion on a bun and top with Carolina slaw.