



## Hawaiian Pulled Pork Sliders

**Prep: 20 minutes plus chilling**

**Slow Cook: 6 hours • Serves: 36**

- 1 cup packed light brown sugar
- 1 tablespoon garlic powder
- 1 tablespoon ground ginger
- 1 tablespoon onion powder
- 1 tablespoon salt
- 1 teaspoon ground black pepper
- 1 whole (unsliced) pork butt (about 8 pounds), trimmed if desired
- 2 cans (20 ounces each) pineapple tidbits in unsweetened juice
- 1 bottle (18 ounces) honey-flavored barbeque sauce
- 2 tablespoons hoisin sauce
- ½ teaspoon ground cayenne pepper
- 1 orange bell pepper, cut lengthwise into ¼-inch-thick slices (about 1 cup)
- 1 small red onion, sliced (about 1 cup)
- ⅔ cup matchstick shredded carrots
- 1 tablespoon whole celery seed
- 3 packages (14 ounces each) Hawaiian sweet rolls

**1.** In small bowl, combine ½ cup brown sugar, garlic powder, ginger, onion powder, salt and black pepper. Rub brown sugar mixture all over pork. Cover or wrap pork; refrigerate at least 1 hour or up to overnight.

**2.** Meanwhile, in medium bowl, stir 1½ cans pineapple with its juice (about 3 cups), barbeque sauce, hoisin sauce, cayenne pepper and remaining ½ cup brown sugar. Makes about 5 cups.

**3.** In bottom of 6- to 8-quart slow cooker, place pork fat side up; pour ½ of the barbeque sauce mixture over pork; cover and refrigerate remaining barbeque sauce mixture. Cover and cook on high 6 to 7 hours or on low 9½ to 10½ hours. Do not lift lid during cooking.

**4.** Meanwhile, in medium bowl, toss bell pepper, onion, carrots, celery seed and remaining pineapple with its juice. Cover and refrigerate until ready to serve. Makes about 4 cups.

**5.** Transfer pork to large bowl. Trim off and discard desired amount of fat; remove bone. With 2 forks, shred pork. Remove and discard all but 2 cups cooking liquid from slow cooker. Add remaining barbeque sauce mixture and shredded pork to slow cooker; stir to combine. Makes about 12 cups. Serve pork mixture on rolls topped with bell pepper mixture.

*Approximate nutritional values per serving:*

*386 Calories, 18g Fat (8g Saturated), 83mg Cholesterol, 461mg Sodium, 35g Carbohydrates, 1g Fiber, 21g Protein*