

# NONO PULLED PORK SLIDERS

**SERVES 6-8**

## INGREDIENTS

1	Boneless Pork Butt (4 lbs.)
1 tbsp.	Ground cumin
1 tbsp.	Chili powder
1 tbsp.	Brown sugar
1 tbsp.	Kosher salt
1 tbsp.	Paprika
1 tbsp.	Granulated garlic
1/2 tsp	Ground black pepper
1/4 tsp	Cayenne
1 tbsp.	Canola oil
2	Garlic cloves, smashed
1-1 1/2 cups	Chicken stock
1 cup	NONO SAUCE
1 3/4 cups	NONO SAUCE (reserved)
12 - 16	Brioche slider bun, 2 inch round
6 tbsp.	Unsalted butter, softened

## RECIPE

1. Preheat oven to 300°F
2. In a small bowl combine all dry spices. Rub pork with spice mixture.
3. Heat oil and sear pork on all sides until lightly browned (approx. 3-4 minutes on each side).
4. Transfer seared pork butt to roasting pan fat side up.
5. Add chicken stock and garlic to roasting pan and glaze pork with NONO SAUCE.
6. Cover roasting pan, place in oven and roast 4 1/2 – 5 1/2 hours until meat can easily be shredded with a fork.
7. When cooked and slightly cooled, remove from pan and shred. Combine meat with additional reserved NONO SAUCE.
8. Butter both sides of slider buns and toast in pan over medium heat.
9. After buns are toasted divide 2 tbsp. (1- 1/2 oz.) of pork and 2 tbsp. (1- 1 1/2oz.) of slaw on top, and finish with top bun.
10. For extra flavor, drizzle more NONO on top of the slaw before finishing with top bun.

## TIMINGS

Prep Time: 15 minutes  
Cook Time: 5 hours 45 minutes  
Total Time: 6 hours