Pulled Pork Sliders with Tomato Chutney



Pulled Pork Sliders with Tomato Chutney are the ultimate crowd-pleaser. Tender, flavorful pulled pork, fresh tomatoes and a homemade sweet and spicy barbecue sauce combine to make a sandwich that will have guests raving for more.

Timing

Prep time	Total time	Skill level
15 mins	**8 hrs 15 mins**	**Medium**

What You'll Need

Pulled Pork

- 1 lb. pork shoulder
- 1 medium yellow onion, diced
- 2 tsp paprika
- 1 tsp brown sugar
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp kosher salt
- ¼ cup chicken broth
- 2 Tbsp. white cooking wine

- Brioche buns, sliced

Tomato Chutney

- 2 cups tomatoes, chopped and peeled
- 2 tsp ginger
- 1 tsp minced garlic
- 2 tsp chili powder
- 1 Tbsp. brown sugar
- Salt to taste

Barbecue Sauce

- 1 cup ketchup
- ½ cup molasses
- ¼ cup apple cider vinegar
- ¼ cup prepared yellow mustard
- 2 Tbsp. Worcestershire sauce
- 1 garlic clove, minced
- ¼ tsp ground black pepper
- ¼ - ½ tsp Tabasco or Louisiana hot sauce

Directions

Pulled Pork

1. Mix together all of the dried spices and rub into all sides of the pork.
2. Place cooking wine and chicken broth in bottom of slow cooker. Carefully add pork (so you don't wash off spices). Cover and cook on low for about 8 hours.
3. Remove pork and shred.

Tomato Chutney

1. In a saucepan over medium heat, combine the tomatoes, ginger, garlic, chili powder sugar and salt.
2. Simmer over medium heat, stirring occasionally, until thick and saucy, about 10 minutes.

Barbecue Sauce

1. Mix all ingredients. Simmer the sauce for 15-20 minutes until desired consistency is reached.
2. Mix barbecue sauce with pulled pork.