

CUBAN PULLED PORK SANDWICH

F MEDIUM

Last Modified: 11/27/2016

PREP: 9+ Hrs
COOK: Various

CUBAN

MAKES: 16 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Pork Shoulder Roast (Bone-In)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
2	Tbsp	Garlic	Minced
1/2	Cup	Water	
1/4	Cup	Cider Vinegar (Heinz)	

OPTIONS

1	Recipe:	Sauce - BBQ - Cuban Mojo BBQ Sauce	
1	Recipe:	Sauce - BBQ - North Carolina Vinegar BBQ Sauce #1	
1	Recipe:	Sauce - BBQ - North Carolina Vinegar BBQ Sauce #2	

CUBAN SPICE MARINADE

2	Tbsp	Extra Virgin Olive Oil (EVOO)	
1	Tbsp	Kosher Salt	
2	Tsp	Ground Cumin	
2	Tsp	Dried Oregano	
1	Tsp	Ground Black Pepper	
1/4	Tsp	Crushed Red Pepper Flakes	
2	Tbsp	Garlic	Minced
1	Medium	Lime	Juiced
1	Medium	Orange	Juiced

SANDWICH INGREDIENTS

2	Pkgs	Deli-Style Onion Buns	
1	Bottle	Yellow Mustard	
16	Slices	Swiss Cheese	
32	Slices	Honey Ham	Thin Sliced
1	Jar	Dill Pickle Hamburger Slices (Vlasic)	
1	Jar	Hot Sliced Pepper Rings (Vlasic)	
1	Jar	Sweet Sliced Pepper Rings (Vlasic)	
2	Medium	Red Onions	Slivered

PREPARATION

FACTOID	Heavily hardwood smoking this Pork Roast by first cooking it for 2 or so hours on either a charcoal or a gas grill or a Smoker will create a nice rosy colored "bark" on the outside of the Roast. This bark is INDEED the flavor you seek.
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HINTS	Two hours on the grill and then cooking the remaining time until it falls apart in a slow cooker creates an EXTREMELY tasty Pulled Pork. However; the whole time in the Smoker IS the process you want to use.
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Small Mixing Bowl 3) Charcoal OR Gas Grill OR Electric Smoker 4) Crock Pot 5) Large Zip Lock Bag 6) Wire Rack
PREP	DISH 1) Mince the Garlic Cloves and set them aside.
PREP	CUBAN SPICE MARINADE 1) Mince the Garlic Cloves and set them aside.
1	Place several pieces of a hardwood of your choice (Apple, Oak, Hickory, Mesquite, etc.) in a large zip lock bag. Fill the bag with Water, squeeze out the air, seal and let it stand for 1 hour.
2	In a small mixing bowl, combine all of the Cuban Spice Marinade ingredients together and set them aside.
3	Place the Pork Roast on a cutting board - Remove all large fat chunks you can see on all sides. Leave intact the thin layer of fat you normally find on the top of the Roast. Flip the Roast so the fat side is up.
4	Using a pointed paring knife, make several deep slits in the Pork Roast. Do NOT go completely through the bottom. Open each slit with your fingers and carefully pour some of the Spice Marinade into each one. Hand rub the entire surface of the Pork Roast with the remaining Spice Marinade. Let the Pork Roast stand at room temperature for 1 hour.
5	Use one or even a combination of the four cooking methods as they are described below: They are listed from by far the best tasting: Smoker - Very Easy. Charcoal Grill - Hard. Gas Grill - Kind of Hard. Slow Cooker - Easy.
S M O K E R	Preheat the Smoker to 225 Degrees. Add 1 1/2 cups of Apple Juice and 1/4 cup of Cider Vinegar in the Water Pan (Do NOT EVER let it get dry - check often). Add a Chip Tray full of wood Chips to the Smoker and Smoke the Butt on a center rack for 5 hours, Keep adding in additional wood chips when it stops smoking up to 3 more times. Stop adding in new wood chips for the last 4 hours. Continue cooking for another 4 hours. If the Meat is getting too dark, tent it with aluminum foil.
C H A R C O A L	Light 30 briquettes in a Chimney until all are started. Pile the coals on one side of the grill Place several wet hardwood chunks on top of the coals and insert the cooking rack. Open the bottom vents completely. Open the top vent(s) and turn the lid so the vent is away from the coals causing the smoke to circulate in the grill. Let the rack heat for 5 minutes. (Grill should be at 350 degrees). Place the Pork Roast, fat side up over the coolest portion of the grill. You may have to keep adding a few coals to maintain the temperature at 250 for the 2 to 3 hours smoking time. Keep adding additional wet hardwood chunks to keep the grill smoking heavily during the entire initial cooking process.

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G A S G R I L L	Place the wood chips in an aluminum foil tray (You may have to add additional wet Hardwood chips as these get used up in order to smoke for a long enough period). Place the tray over the entire length of the primary (usually front) burner. Turn all burners to high and preheat with the lid down until the wood chips are smoking heavily. Turn the primary burner down to medium and turn off all other burners (Grill should stay at a constant 250 degrees). Place the Pork Roast, fat side up, over the coolest portion of the grill. Smoke the Pork Roast for 2 to 3 hours.
S L O W C O O K E R	Place the Smoked Pork Roast, fat side up, in a slow cooker set on high temperature. Mix together 1/2 cup of Water and 1/4 cup of Cider Vinegar and pour it over the top of the Pork Roast, sprinkle the Garlic evenly over the top. Continue cooking on high until the Meat falls away from the bone. The Roast should be done after 6 to 8 hours. Do NOT allow the liquid to evaporate in the bottom of the slow cooker because you are braising here and not roasting (the rendered fat should always be there, so you really shouldn't have to worry), but if the Pork Roast does start drying out add in a little more Water beside the Roast. When you remove the Pork Roast from the slow cooker, Place the cooking liquid in a gravy separator and allow the fat to float to the top. Reserve the cooking juices and discard the fat.
6	Remove the Pork Roast and let it cool for 1/2 hour on a wire rack. Using two forks and your fingers pull the Meat Chunks apart. Remove the bone and as much fat and silverskin as possible and discard. Pull the Meat Chunks into shreds using the two forks. Place the Meat in a large mixing bowl and set it aside.
7	Pour the reserved cooking juices over the top of the Pulled Pork while stirring to mix together thoroughly.
8	If desired, you may optionally stir in enough Cuban Mojo BBQ Sauce to color and flavor the Meat.
9	BUILD THE SANDWICH: Toast the bun. Spread Mustard on both halves of the bun. Place two thin slices of Swiss Cheese on the bottom of the bun. Twisting the slices slightly so the holes are all closed to keep any excess liquids you add from soaking into and ruining the bun. Add 2 slices of Honey Ham. Add a hefty portion of Pulled Pork. Add any additional Cuban BBQ and / or Carolina Vinegar Sauces as desired. Top with several Dill Pickle Slices and Red Onion Slivers.
SERVE	Serve with an Ice Cold Beer and ENJOY! Repeat step 9 until you can't walk.