

## PULLED PORK SANDWICH

### INGREDIENTS:

Sokolow pork shoulder  
large bun  
oil  
aluminium foil

#### SPICE MIX:

2 tablespoons Roman cumin  
2 tablespoons chilli flakes  
1 tablespoon brown sugar  
2 tablespoons salt  
1 tablespoon pepper

#### SALAD:

young cabbage  
green pepper  
green apple  
chilli  
lime  
salt  
1 tablespoon mayonnaise  
1 tablespoon yoghurt

#### SAUCE:

100 ml apple vinegar  
30 ml Worcestershire dressing  
0.5 cup ketchup  
50 g brown sugar  
chilli sauce

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### PREPARATION:

1. Start by mixing the spices, then brush the shoulder with oil and cover with the prepared mixture.
2. Place the shoulder on the griddle and cover with a bowl. Place a piece of kindling on top of the dish. Place a cauldron of water directly in the fire. This arrangement will add moisture and give the meat a juicy feel. After grilling for 3 hours, wrap the shoulder in foil and place back on the grill.
3. Meanwhile, start preparing the salad: grill the cabbage, then cut it into strips and put it in a bowl, add the chopped fresh peppers, apple, onion, and chilli. Sprinkle with lime juice. Season to taste with salt. Add a tablespoon of mayonnaise, a splash of yoghurt and mix all the ingredients thoroughly together.
4. Move on to making the sauce: pour the apple cider vinegar, Worcestershire sauce, ketchup into the cauldron, sweeten with brown sugar and top up with a splash of chilli sauce. Bring to the boil and remove from the hearth.
5. Remove the shoulder from the grill when the meat starts falling apart, then pull it to pieces and add the previously prepared spices and sauce.
6. Make a sandwich: put the salad on the bottom, arrange the meat and cover with a bun. Finished!



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### **TIP:**

If you are working on a regular hearth and don't have a grill with a thermometer, don't worry! Each of us has a natural thermometer! Just extend your hand over the embers - if you can't hold on for more than four seconds - the temperature is over 250 degrees at this point. If you can hold your hand from 4 to 8 seconds - it's 180 degrees, from 8 to 12 - 160 degrees, and longer than 12 - it is 120 or less. It may sound drastic, but it's a really useful method, and if you master this kind of intuitive temperature testing, it will also make it much easier for you to work on regular grills, those gas and charcoal ones.