

Apricot Pepper and Bourbon Barbecue Sauce Pulled Pork Sandwiches

Ingredients

For the Coleslaw:

- ½ cup Greek yogurt
- ¼ cup mayonnaise
- 1 Tbsp whole grain mustard
- 2 Tbsp sugar
- 1 Tbsp horseradish
- 1 tsp salt
- ½ tsp ground black pepper
- 2 tablespoons apple cider vinegar
- 5-6 cups of shredded cabbage or package of coleslaw mix

For the Pork:

- 2-3 lb. pork tenderloin
- 2 cans of Cola or Dr. Pepper

For the sauce:

- 2 Tbsp butter
- 1 medium yellow onion chopped
- 2 medium cloves garlic finely chopped
- 2 jars Just Jan's Apricot Pepper Savory Spread
- 2 Tbsp molasses
- ½ cup plus 1 Tbs. bourbon
- ⅓ cup cider vinegar
- ¼ cup packed light brown sugar
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp mustard, spicy



Instructions

To Make the Coleslaw

Mix all ingredients except the coleslaw mix with a whisk until smooth.

Put coleslaw mix in a large mixing bowl; pour on the dressing and mix well to combine. Chill for at least an hour before serving.

To Make the Pork

Put the tenderloin into a crock-pot and cover with the soda. Cook on low for 7-8 hours. Remove from the crockpot and dispose of the soda. Allow to cool a bit until it can be handled.

Put the meat on a cutting board and shred the meat,

To Make the Sauce

Melt the butter in a 3 qt heavy saucepan over medium heat. Add the chopped onions and sauté for at least 5 minutes until they start to brown.

Add the garlic and cook until fragrant, approximately 1 minute.

Add the remainder of the ingredients except for 1 Tbsp of bourbon. Cook for 20-30 minutes on low until well blended and thickened. Remove from heat and add the remaining Tbsp of bourbon. Mix well.

Cool slightly and add to the shredded pork. Layer pork and sauce on a fresh bun, top with coleslaw and top with top of hamburger bun. Serve with additional slaw.