



**GRILL MASTERS
SUPPLY**

GRILLS, SMOKERS, PELLETS, RUBS, SPICES,
ACCESSORIES, OUTDOOR KITCHENS

Bourbon BBQ Pork Sliders with Apple Slaw

Ingredients

For the Pulled Pork

3–4 lb pork shoulder (Boston butt)
2 tbsp smoked paprika
1 tbsp brown sugar
1 tbsp kosher salt
1 tsp black pepper
1 tsp garlic powder
½ tsp cayenne pepper (optional)
Hickory or applewood chips for smoking

For the Bourbon BBQ Sauce

1 cup ketchup
¼ cup apple cider vinegar
⅓ cup Kentucky bourbon (like Old Forester or Bulleit)
¼ cup brown sugar
1 tbsp Worcestershire sauce
1 tsp smoked paprika
½ tsp chili powder
Salt and pepper to taste

For the Apple Slaw

1 green apple, julienned
1 cup shredded red or green cabbage
½ cup shredded carrots
2 tbsp apple cider vinegar
1 tbsp mayo
1 tsp Dijon mustard
Salt and pepper to taste



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To Serve

Slider buns or King's Hawaiian rolls

Pickles (optional)

Instructions

1. Prep the Pork

Mix all dry rub ingredients. Pat the pork shoulder dry and coat it thoroughly with the rub. Let it rest in the fridge for at least 1 hour (overnight preferred).

2. Smoke the Pork

Set your grill or smoker to 250°F using indirect heat. Add wood chips for smoke. Smoke the pork for 6–8 hours or until internal temp hits 195–205°F. Wrap in foil and rest for at least 30 mins before shredding.

3. Make the Bourbon BBQ Sauce

In a saucepan over medium heat, combine all sauce ingredients. Simmer for 10–15 minutes until slightly thickened. Taste and adjust sweetness or heat.

4. Mix the Slaw

Combine slaw ingredients in a bowl and refrigerate until ready to serve.

5. Assemble the Sliders

Pile pulled pork on toasted buns, drizzle with bourbon BBQ sauce, and top with apple slaw. Add pickles if desired.