



PULLED PORK
PEACH
HABANERO
SLIDERS

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PULLED PORK PEACH HABANERO SLIDERS

Servings: 14

These aren't your run-of-the-mill sliders. Full of flavor and kickin' with zesty sweet and spicy goodness, these sliders, made with Regina's Farm Kitchen® Peach Habanero Artisan Fruit Spread, will make you the star of any tailgate party or picnic.

WHAT YOU NEED

1 jar of Regina's Farm Kitchen,
Peach Habanero Artisan Fruit Spread
5 lb. pork shoulder
2 tsp. paprika
2 tsp. brown sugar
1 tsp. fresh ground black pepper
1 tsp. cayenne pepper

1 tsp. garlic powder
1 tsp. onion powder
1 tsp. kosher salt
1 12-oz. can beer (Suggest Bass Ale,
or another English-style pale ale)
¼ c. apple cider vinegar
12 slider buns



INSTRUCTIONS

Mix spices together and rub well into all sides of the pork shoulder. Preheat smoker and add wood or pellets according to manufacturer instructions. Set heat at 250° F.

Place the pork fat-side-down on the grill and cook for 5–6 hours, until pork has reached an internal temperature of 160° degrees. Carefully transfer pork to a foil packet. Add vinegar and beer and seal tightly. Return to grill and

cook until pork reaches an internal temperature of 205° degrees. This will allow for optimal shredding.

Remove pork and let rest 30–45 minutes. Shred using pork claws. Serve on sliced slider buns. Top the bottom of each bun with pulled pork, slather on RFK Peach Habanero Artisan Fruit Spread and add a dollop of homemade slaw. Enjoy!

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