**Pulled Pork Sliders**

Yield: 8-12 servings

A large slow-cooker

3 tbsp Hungarian Paprika

1 tbsp sea salt

2 tsp freshly ground black pepper

1 tsp garlic powder

1/2 tsp cayenne Pepper

1/2 tsp dried thyme

1/2 cup honey

1/2 cup coconut water

1/4 cup red wine vinegar

3 tbsp canola oil

1 medium brown onion, peeled and cut in quarters

3-4 lb pork shoulder, cut in half

8 to 12 slider rolls, toasted

1. In a medium-mixing bowl, blend together paprika, salt, black pepper, garlic powder, cayenne and thyme. Add honey, coconut water, vinegar and oil. Blend to form a paste.
2. Place onion on the bottom of the slow cooker, Place pork shoulder on top of onions, Pour mixture on top of pork.
3. Turn slow cooker on to low and cook 7 to 8 hours or until meat is tender and easy to shred with a large fork.
4. Pile mixture on top of each slider roll.