

## Caribbean Pulled Pork Sandwiches

### Ingredients:

- 2 lbs. pork shoulder
- 3 tbsp **Aunty Jen's Caribbean** seasoning
- 1 tbsp olive oil
- 1 cup chicken stock
- 8 brioche buns
- 1 cup coleslaw (optional)

### Instructions:

- **Prepare the Pork:**
  - Rub pork shoulder with olive oil and **Aunty Jen's Caribbean** seasoning. Place in a slow cooker with chicken stock.
- **Cook:**
  - Slow cook on low for 6-8 hours or high for 4-5 hours until tender. Shred pork with two forks.
- **Assemble Sandwiches:**
  - Pile shredded pork onto buns. Top with coleslaw for extra crunch and serve.