



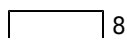
Julie Zyromski

Pulled Pork Sandwich, roasted vegetables, homemade paprika mayonnaise

Portions: 8 to 10

Preparation: 40 minutes

Cooking time: 4 hours



Ingredients

Pulled Pork

- 2 onions, finely sliced
- 6 garlic cloves, whole
- 4 bay leaves
- 3 celery stalks, sliced
- 1 defatted, boneless pork shoulder roast about 1.5 kg
- $\frac{3}{4}$ cup (190 ml) chicken or vegetable stock
- 2 teaspoons (10 ml) coarse salt
- 2 teaspoon (10 ml) sweet paprika

Homemade paprika mayonnaise

- 1 egg yolk
- 1 teaspoon (5 ml) Worcestershire sauce
- 1 tablespoon (15 ml) Dijon mustard
- 1 cup (250 ml) grapeseed oil
- 1 tablespoon (15 ml) lemon juice
- $\frac{1}{2}$ teaspoon (3 ml) salt
- 1 teaspoon (5 ml) sweet paprika

Sandwich

- A large sourdough country loaf
- Roasted vegetables of your choice: squash, zucchini, eggplant or peppers
- A head of chicory lettuce or arugula

Steps

Pulled Pork

1. Preheat the oven to 300°F - convection mode (325°F - regular mode).
2. In the bottom of an enameled cast iron pan, put the onions, garlic, bay leaves and celery. Add the pork roast, pour over the stock and sprinkle with salt and paprika.
3. Cover and cook for 4 hours. After 2 hours, brush the meat with the cooking juices.
4. After cooking, brush again with the cooking juices. Let cool a little before defatting, removing bones and bay leaves.
5. Shred the meat using your fingers or two forks. Return the meat to its cooking juices. Set aside.

Homemade paprika mayonnaise

1. In a large bowl, whisk together the egg yolk, Worcestershire sauce and Dijon mustard.
2. Drizzle in the olive oil, little by little, whisking continuously. You should see the mixture hold together quickly.
3. Once the mayonnaise is well set and the oil added, stir in the lemon juice, salt and paprika.
4. Reserve in the fridge.

Sandwich

Assemble your sandwich with the mayonnaise, roasted vegetables, chicory lettuce and a generous portion of pulled pork.