

## **Pulled Pork Sandwiches With Crunchy Slaw**

### **For the Slow Cooker Pulled Pork**

- 4 tablespoons brown sugar divided
- 2 teaspoons paprika
- 1 teaspoon cumin
- 1 teaspoon ground coriander
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 5-pound bone-in pork butt (shoulder roast)
- 1 tablespoon canola oil
- 1 medium white onion chopped
- 3 cloves garlic minced or pressed
- 1/2 cup beef or chicken stock
- 1/2 cup ketchup
- 1/4 cup cider vinegar

### **To make the Slaw:**

- 10 cups shredded coleslaw mix or 1 16-ounce bag
- 1/2 red onion thinly sliced
- 1/3 cup canola oil
- 1/4 cup apple cider vinegar
- 1 tablespoon sugar
- 1 teaspoon caraway seeds
- 1 teaspoon celery seed
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper