

# Raon or Shine Pulled Pork and Pimento Cheese

Amount	Measure	Ingredient - Preparation Method
3	pounds	boneless pork shoulder
2	tablespoons	ketchup
2	tablespoons	brown sugar - packed
1	tablespoon	red pepper flakes
1 1/4	cups	cider vinegar
1 1/2	teaspoons	salt
1		red onion - quartered and sliced
8		soft buns
		pimento cheese
8	ounces	cheddar cheese - about 2 cups
4	ounces	cream cheese - room temp
4	ounces	sliced or diced pimentos
		salt and pepper

In a medium bowl, combine ketchup, brown sugar, red pepper flakes, 1/2 cup vinegar and 1/2 tspn salt, stirring to dissolve sugar and salt. Pour into slow cooker and add pork. Cover and cook until pork is very tender, 6-8 hours on low or 4-5 on high, turning halfway.

Meanwhile, in a medium nonreactive bowl, combining remaining 3/4 cup vinegar and remaining 1 tspn of salt, stirring to dissolve salt. Stir in onion and set aside at room temp, stirring occasionally, for 2 hours. Set aside in refrigerator.

In food processo, combine cheddar and cream cheese, pulsing to combine, Add pimientos and pulse to coarsely chop. Salt and pepper to taste. Refrigerate.

Transfer pork to cutting board and let rest 10-15 minutes. Shred. Moisten,season with juices, red pepper flakes, and salt to taste.

Drain onions and discard marinade. Spread pimiento cheese on both halves of rolls. Top with pork and onions.