



Smoked Hog Sandwiches with Slaw

Rachel and Ryan Borden - Team on Tha Lou

Cook-Off for the Coast

Smoked Hog Sandwiches

2 to 3 lbs wild hog backstrap, hindquarter or shoulder

16 oz pork injectable marinade (with injector)

½ cup Creole mustard

½ cup apple cider vinegar

½ cup Worcestershire sauce

½ cup extra virgin olive oil

Salt and pepper

Barbecue sauce (see recipe below)

Coleslaw (see recipe below)

Rinse the hog meat and pat dry. Inject with marinade. Rub with Creole mustard. Prepare a smoking pit or electric smoker for a temperature of 170 degrees. Using pecan wood and lump charcoal, smoke the hog for about 12 hours to an internal temperature of 165 degrees. During smoking, spritz the hog with a basting marinade made by combining vinegar, Worcestershire and olive oil in a spray bottle. To help keep the meat moist spray hourly.

When the hog reaches 165 degrees, remove from heat, wrap in butcher paper or foil and allow to rest in a cooler for at least 1 to 2 hours.

Preheat oven to 270 degrees. Place the smoked meat in a large roasting pan and roast for approximately 4 to 6 hours until tender enough to fall apart. Shred the meat into bite-sized pieces.

In a large bowl, combine the smoked hog and enough of the barbecue sauce to coat the meat. Season to taste with salt and pepper. Serve on brioche buns and top with coleslaw.



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Barbecue Sauce

4 oz of candied jalapenos with juice (see recipe)
1 cup ketchup
1/4 cup teriyaki sauce
2 tablespoons Worcestershire sauce

Combine the ingredients in a bowl or jar. Store in the refrigerator.

Candied Jalapenos

1½ jalapeno peppers (about 30 depending on the size)
1 cup apple cider vinegar
3 cups sugar
1 teaspoon garlic powder

Stem, seed and slice the peppers into ¼ inch pieces. Put the remaining ingredients in a large pot and bring to a boil. Simmer for 5 minutes over medium heat. Add the pepper slices and cook for 5 minutes.

Remove the jalapenos with a slotted spoon and divide between 2 pint canning jars, filling the jars to within ¼ inch of the jar rim.

Bring the remaining liquid in the pot to a boil and reduce until syrupy. Ladle the syrup into the jars, filling to ¼ inch of the jar rim. Insert a spoon to remove any air pockets.

Wipe the rims of the jar, then screw on the canning jar lids. Refrigerate at least 1 to 2 weeks before use. The candied jalapenos can be stored up to 3 months in the refrigerator.



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Coleslaw

16 oz bag of tricolor coleslaw

1/4 cup sugar

1/2 to 3/4 cup mayonnaise

1 tablespoon Creole mustard

1/4 cup raisins (optional)

Combine all the ingredients in a bowl. Refrigerate an hour before use.