



# Pulled Pork Sandwich on a Rustic Roll

An easy filling recipe accompanies these satisfying crusty rolls.

## Ingredients

- Crock Pot Pulled Pork
  - 3 to 4 lbs. lean pork— cut of your choice (pork sirloin tip works well)
  - 1 yellow onion
  - 32 oz. favorite gluten-free BBQ sauce
  - 1 bottle gluten-free beer
- Rustic Sandwich Rolls
  - 4 cups [Pamela's Pizza Crust Mix](#)
  - 4½ tsp yeast (2 yeast packets)
  - 2¼ cups warm water (max 110°)
  - ¼ cup olive oil
  - extra pizza mix or rice flour for rolling

## Directions

### CROCK POT PULLED PORK:

Slice peeled onion into long slivers. Place ½ of onion slivers in the bottom of crock pot, and then pour half of BBQ sauce (16 oz) and the bottle of beer in the crock pot. Mix together. Add pork and cover with remaining onions. Cover crock pot. Start on high; once simmering, turn down to low. Check at 6 hours, but cooking can take up to 8 or 10 hours depending on cut of meat and amount of meat in the crock pot. Pork is done when it starts to break apart when squeezed with a pair of tongs. Remove from hot liquid and let cool completely. Discard liquid. When pork is cooled, shred and mix with enough remaining BBQ sauce for pork mixture to be moist.

Serve large helping of hot pulled pork on a freshly baked sandwich roll. Pork can be reheated in microwave or in a covered pan over very low heat before serving. Serve with extra BBQ sauce and a side of coleslaw.

### RUSTIC SANDWICH ROLLS:

Rolls take 3 or more hours to make with rising and cooling time, so make sure you allow enough time for the rolls to finish.

Pre-heat oven to 475°. Place rack in top third of oven. If you have a pizza stone, preheat the stone on the rack. (The pizza stone helps with browning the bottoms of the rolls. You can also use an inverted rimmed sheet pan if you don't have a pizza stone.)

Scoop and level Pizza Crust Mix in dry measuring cup, don't pack. Using a stand mixer with paddle attachment or mixing by hand, combine dry mix, yeast, water and oil. Mix on medium for 15 to 30 seconds until dough is completely combined. Dough will look sticky.

Split dough into 6 equal portions, approximately 1½ cups for each roll. Using extra Pizza Crust Mix or rice flour for dusting, roll dough into tall rounds (rolls will spread wide). Place on greased sheet pan or on parchment paper. Cover and let rise for 15 minutes in a warm, draft-free place, and then bake for 25 to 30 minutes. If using a pizza stone, slide the parchment paper with the rolls right onto the pizza stone. If using a thermometer, the internal temperature should be 205°. Let cool completely before slicing. Rolls can be made ahead of time and frozen. Reheat before serving with Pulled Pork.

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