

BBQ Pulled Pork Sandwich with Lettuce on a Brioche Bun

Marcel · 10/05/2025



Prep Time

15

Difficult

Easy

Servings

4

Description

This freshly grilled pulled pork sandwich is served on a lightly toasted brioche bun with crisp lettuce underneath the meat. Juicy, tender, and full of flavor, it's the perfect BBQ dish for any outdoor gathering or relaxed meal.??

Ingredients

- 800 g (1.75 lb) pork shoulder, boneless
- 1 tbsp brown sugar
- 1 tbsp paprika powder
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp black pepper
- 1 tsp salt
- 100 ml apple juice or cola (for slow cooking)
- For the sandwich:
- 4 brioche buns (lightly toasted)
- 4–8 fresh lettuce leaves (romaine or curly leaf)

Instructions

1. 1. Prepare the pulled pork:
2. Mix brown sugar, paprika, garlic powder, onion powder, salt, and pepper in a small bowl.
3. Rub the mixture evenly over the pork shoulder.
4. Place in a slow cooker or oven dish with the apple juice or cola.
5. Cook until tender: Slow cooker: 7–8 hours on low or 4–5 hours on high Oven: 3–4 hours at 140°C (285°F), covered Once done, shred the pork using two forks. Keep warm.
6. 2. Toast the buns:
7. Slice and lightly toast each brioche bun until golden.
8. 3. Assemble the sandwich:
9. Place lettuce leaves on the bottom half of each bun.
10. Add a generous portion of pulled pork on top.
11. Close with the top bun and serve immediately.
12. ? Serving Tip:
13. Serve with a small bowl of BBQ sauce on the side, or drizzle lightly over the meat before closing the bun — only if desired. Also pairs well with fries, grilled vegetables, or coleslaw.?