

Texas Pulled Pork Sandwich with Pickled Slaw

Slow smoked pulled pork topped with tangy pickled slaw for a Texas-style sandwich with real balance and bite.



Smoky Pulled Pork Sandwich

Ingredients

- 1 cup Mason's Brand pickled slaw or pickled onions
- BBQ rub of choice
- 1 cup BBQ sauce, optional
- 6 sandwich buns
- 1 pork shoulder

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Instructions

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This sandwich combines rich smoked pork with bright, tangy pickled slaw for a balanced bite.

Instructions

1. Season pork shoulder with your favorite Mason's Brand BBQ rub. Cowtown Throwdown w) 1 cup Brown Sugar = amazing!
2. Smoke at 250°F until internal temperature reaches about 203°F. Approx 1.5 hr per pound
3. Rest the pork 20-30 minutes at 140 deg, then shred.
4. Toss lightly with Mason's Brand Honey Habanero BBQ sauce if desired.
5. Pile onto toasted buns.
6. Top with Mason's Brand pickled slaw or pickled onions.
7. Serve warm.

Tips

- The pickled topping cuts through the richness of the pork.

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Recipe Card

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- Brioche buns work well, but classic sandwich buns are great too.
- Add extra pickles on the side for a sharper finish.

Tags

pulled pork • sandwich • bbq • pickled slaw • texas