

# Slow-Cooked Cochon de Lait Po'Boy

Taste the flavors of the fests at home! The tender pork melts in your mouth and the tangy coleslaw and Creole mayo are the perfect complements. It's time to break out that crockpot!!

- **Prep Time:** 15 minutes
- **Total Time:** 9 hours
- **Yield:** 12 - 14 sandwiches

## Ingredients

- One 6 to 7-pound Boston butt pork roast, preferably bone-in
- 8 large cloves garlic, peeled and halved lengthwise
- Crystal hot sauce
- 2 tablespoons sweet pimentón (sweet Spanish smoked paprika)
- 1 tablespoon plus 1 teaspoon Kosher salt
- [1 tablespoon Emeril's Original Essence](#)
- 1 teaspoon cayenne
- ¼ cup beef stock, chicken stock, or water
- 2 large loaves Po'Boy bread, for serving
- [Tangy Coleslaw, for serving \(click here for recipe\)](#)
- [Creole Mayonnaise Spread, for dressing sandwiches](#)

## Directions

- Place the pork in a shallow baking dish. Using the tip of a paring knife, make 16 narrow but deep slits in the meat, evenly spaced on all sides, and insert a piece of garlic deep into each slit. Sprinkle a few drops of the hot sauce into each hole. In a small bowl, combine the pimentón, salt, Essence, and cayenne. Sprinkle the seasoning blend evenly over all sides of the roast and rub into the meat.
- Place the roast in the crock of a 6-quart slow cooker (fat side up) and pour the stock around the roast. Cook on the "high" setting until the roast is tender and falling apart, 7 to 8 hours. (As the meat becomes tender, break the roast into several smaller pieces.)
- Remove the roast from the slow cooker and transfer to a large heatproof bowl or platter. Remove any excess fat and/or bones and discard. Using two forks, pull the meat into shreds, and drizzle the meat with enough of the accumulated cooking juices from the slow cooker to keep the meat moist. Taste and adjust the seasoning if necessary.
- Serve the meat hot, on lightly toasted French bread, garnished with the Tangy Coleslaw and slathered with the Creole Mayonnaise Spread.