

Pulled Pork Sliders: Easy, Smoky & Perfect for Parties!

perfectly portioned, handheld delight



OVEN
375°F

TIME
15-20 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

2 cups cooked pulled pork (homemade or store-bought, ideally seasoned with BBQ spices)
½ cup BBQ sauce (your favorite brand)
1 (12-count) package Hawaiian sweet rolls or other soft slider buns, split horizontally
1 ½ cups shredded cheddar or Monterey Jack cheese (optional, but recommended for extra gooeyness)
Optional: Coleslaw for topping
Optional: Thinly sliced pickled red onion or jalapeños for garnish
Optional: 2 tbsp melted butter + 1 tsp garlic powder (for brushing buns)

DIRECTIONS

1. Prepare Pulled Pork Mixture: Preheat your oven to 375°F (190°C). In a medium bowl, combine the 2 cups cooked pulled pork and ½ cup BBQ sauce. Stir well until the pork is thoroughly coated. If your pulled pork is cold, gently warm this mixture in a microwave or on the stovetop until hot.
2. Assemble Sliders: Carefully slice the entire package of Hawaiian sweet rolls (or slider buns) horizontally through the middle, keeping the top and bottom halves intact. Place the bottom half of the buns in a 9x13-inch baking dish. Evenly spread the pulled pork mixture over the bottom half of the rolls. If using, sprinkle 1 ½ cups shredded cheddar or Monterey Jack cheese generously over the pork. Place the top half of the rolls over the cheese layer.
3. Optional Butter Topping & Bake: (Optional: If using a butter topping for the buns, in a small bowl, melt 2 tablespoons butter and mix with 1 teaspoon garlic powder. Brush this mixture evenly over the tops of the slider buns.) Cover the baking dish loosely with aluminum foil. Bake for 15-20 minutes, or until the cheese is melted and bubbly and the sliders are heated through. Remove the foil for the last 5-7 minutes of baking, or until the tops of the buns are lightly golden brown.
4. Finish & Serve: Remove the sliders from the oven. Let them cool slightly for 5 minutes. Slice along the pre-cut lines (or create your own if using un-cut rolls). If using, add a spoonful of coleslaw to each slider. Garnish with pickled red onion or jalapeños if desired. Serve warm and enjoy your easy, delicious Pulled Pork Sliders!

SWAPS & NOTES

You can use homemade pulled pork (often slow-cooked with BBQ seasoning) or a good quality store-bought pre-cooked pulled pork .

Ensure it's heated through and well-seasoned.

BBQ Sauce: Use your favorite brand of BBQ sauce (sweet, smoky, or spicy) and adjust the amount to your preference.

Slider Buns: Hawaiian sweet rolls are highly recommended for their perfect size, sweetness, and soft texture, which complements the savory pulled pork.

TIPS FOR SUCCESS

Warm Pulled Pork: Ensure your pulled pork is hot before layering, so the cheese melts quickly and evenly in the oven.

Sweet Rolls: Hawaiian rolls are highly recommended as their sweetness beautifully balances the savory pork and tangy BBQ sauce.

Don't Over-Sauce: Use just enough BBQ sauce to coat the pork without making it overly wet, which could lead to soggy buns.

Cover for Initial Bake: Covering the sliders with foil helps to steam them slightly, ensuring the cheese melts and the pork heats through evenly before crisping the top.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pulled-pork-sliders-easy-smoky-perfect-for-parties/>