



### Slam Dunk Open-Face French Onion Pork Sandwiches

Makes 8 to 10 servings

Prep: 15 minutes, Cook: 7 hours,

Bake: 4 minutes

- 1 (4- to 4½-pound) boneless pork shoulder roast**
- 2 teaspoons seasoned pepper**
- 3 tablespoons vegetable oil**
- 2 medium-size sweet onions, sliced into rings**
- 3 (10½-ounce) cans Campbell's® Condensed French Onion Soup**
- ½ cup water**
- ¼ cup white vinegar**
- 2 bay leaves**
- 2 (16-ounce) packages French bread loaves**

**1.** Trim roast, rinse, and pat dry with paper towels. Cut roast in half; sprinkle all sides of each half with 1 teaspoon pepper. In a large skillet, heat oil over medium-high heat. Add

pork, and cook for 2 to 3 minutes on each side, or until lightly browned.

**2.** Spray a 6-quart slow cooker with nonstick cooking spray. Place pork in slow cooker; top with onions. Stir together onion soup, ½ cup water, and vinegar, and pour over pork; add bay leaves. Cover, and cook on High for 1 hour. Reduce heat to Low, and cook for 5 to 6 hours, or until pork is tender and pulls apart easily. Remove and discard bay leaves.

Remove pork to a large serving bowl, reserving onion mixture in slow cooker. Shred pork using the tines of 2 forks; add onion mixture to serving bowl.

**3.** Preheat oven to 425°. Using a serrated knife, cut each French bread loaf crosswise into 4 equal portions; slice each portion lengthwise in half, and place on a baking sheet. Bake for 3 to 4 minutes, or until lightly browned and crispy.

**5.** Using a slotted spoon, spoon pork and onion mixture evenly over toasted sides of bread, and serve immediately.