

Cooking Encounters with H.B.

Pulled Pork

You will need:

- 3 lbs boneless pork roast
- 1/2 cup tomato ketchup
- 1/2 cup brown sugar (packed)
- 1/3 cup cider vinegar
- 1 packet of McCormicks pulled pork seasoning
- Sandwich rolls (hamburger buns)



Instructions:

- Place pork roast in a slow cooker/crockpot.
- As stated on the packet directions; mix seasoning, ketchup, brown sugar, and cider vinegar together.
- Pour mixture on top of the pork.
- Cook on low for 6-8 hours or on high for 4 hours, until pork shreds easily.
- Shred the pork.
- Serve warm on a sandwich roll.



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Serving Options:

- In a sandwich roll with mayo & cheese.
- Top with coleslaw, onion, or pickle.
- On top of a baked potato.
- On top of rice.
- As a quesadilla. ([click here for recipe](#))



- The possibilities are numerous.
- You will see versions of this recipe everywhere.
- It is perfect for cooking ahead of time to be warmed up at a later date (3-5 days in the fridge).