

## Pulled Pork

(Marcus and Dante love this recipe!)

### Ingredients

#### For Pulled Pork:

- 3-4 lbs. Manchester-Farms Pork Shoulder Roast, Picnic Roast or Pork Butt
- 2 Tbsp. Salt
- 2 Tbsp. Pepper
- 2 Tbsp. Brown Sugar
- 2 Tbsp. Sweet Paprika
- ½ tsp. Cayenne Pepper
- 2 Tbsp. Worcestershire Sauce
- ½ Tbsp. Liquid Smoke (Optional)
- ½ Tbsp. Garlic Powder
- 1 Cup Apple Cider Vinegar
- 2 Cups Apple Juice or Apple Cider
- Brioche or Hamburger Buns

#### For Coleslaw:

- 1 Package Broccoli Slaw (Found in the Lettuce Isle at the grocery store) or Cole Slaw Mix
- Marie's Coleslaw Dressing

#### For Pulled Pork:

Rub: Mix together salt, pepper, brown sugar, sweet paprika & Cayenne Pepper. Rub all over the pork, cover and refrigerate overnight or for at least 2 hours.

Preheat oven to 325 degrees, (you can also use a crock pot and cook for about 7 to 8 hours till it falls off the bone).

Combine apple juice, vinegar, Worcestershire sauce, liquid smoke and garlic powder in a Dutch oven. Add the Pork, fat side up, cover with foil and a lid and cook for about 4 hours. Baste the Pork about every hour. Take out of oven and let cool. Take 2 forks and shred the Pork. Let the sauce cool and skim off the fat. When fat has been skimmed I add the shredded pork back into the sauce and warm.

For Coleslaw

My kids love the broccoli slaw rather than cabbage slaw! You can use either! We love Marie's Coleslaw Dressing, but you can make your own. Toss Broccoli or Cabbage Slaw with Dressing.

Serve the pulled pork on buns with the sauce and top with coleslaw, or have the coleslaw on the side.

Enjoy!