



Peach Melba Pulled Pork Sliders:

- One 7lb Boston Butt or Pork Roast
- 1 jar of Peach Melba BBQ Sauce
- Banana Peppers
- Onions
- Rolls

Place pork and Peach Melba BBQ Sauce in slow cooker for 5-6 hours until pork shreds. Remove juice and shred pork. Season totaste and place shredded pork back in slow cooker turned off to keep warm. Place juice in refrigerator until the fat moves to the top of the juice. Remove fat and warm juice to place on top of sliders. Top roll with pork, onion, banana peppers and juice.

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Merritt Island, FL 32953

Monday – Friday 10:00 am to 5:00 pm
Saturday 11:00 am to 4:00 pm
Closed Sunday

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