



PEACHES, PINEAPPLE AND PEPPERS PULLED PORK

Submitted by Claude Blais, Ontario

3 lbs. pork roast

1 Tbsp. **Oh! So Garlic**

2 tsp. **Sunset Seasoned Salt**

1 cup apple sauce

3 cups **Peaches, Pineapple & Peppers Grilling Sauce**

1 cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Sandwich buns

Red pepper slices

Pineapple slices

Rub pork roast with **Oh! So Garlic** and **Sunset Seasoned Salt**, then place in slow cooker. Top roast with 1 cup apple sauce, 1 cup **Peaches, Pineapple & Peppers Grilling Sauce** (reserve the 2 remaining cups for later) and 1 cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**. Cover and cook on low for 8-10 hours or until cooked thoroughly.

Using forks, shred pork. Add the remaining 2 cups of **Peaches, Pineapple & Peppers Grilling Sauce** and turn slow cooker on high for 1 hour.

Prior to serving, grill pineapple on BBQ or on indoor grill.

Serve on grilled bun with pineapple and pepper slices.



- Oh! So Garlic
- Sunset Seasoned Salt

- Peaches, Pineapple & Peppers Grilling Sauce
- Sunset Gourmet's Smoky Sweet Grilling Sauce