



sunsetgourmet.ca



PULLED PORK MAC & CHEESE

1 package (16 oz.) elbow macaroni
2 eggs
1 can (12 oz.) evaporated milk
1/4 cup butter, melted
2 Tbsp. prepared mustard
1 tsp. **Sunset Seasoned Salt**
1 tsp. pepper
8 oz. (227 g) Velveta, melted
4 cups shredded cheddar cheese, divided
Prepared Pulled Pork
Green onions

Pulled Pork:

5 lbs. (2.22kg) pork shoulder, pork butt or pork loin
1 cup ketchup
1/2 cup apple cider vinegar
1/2 cup brown sugar
1/4 cup water
4 Tbsp. **BBQ Pulled Pork Blend**

Pulled Pork: In a slow cooker, whisk apple cider vinegar, brown sugar, water and **BBQ Pulled Pork Blend**. Add pork shoulder (or pork butt/pork loin) and turn to coat. Cook on low for 6 hours or on high for 3 hours, until it shreds easily. Shred with two forks, then stir back into the sauce.

Cook macaroni according to package directions. Meanwhile, in a large bowl, whisk the eggs, milk, butter, mustard, **Sunset Seasoned Salt** and pepper until combined. Stir in the melted Velveta and 3 cups cheddar cheese. Drain macaroni; stir into cheese mixture. Pour into a greased 3-qt. (9"x13") baking dish. Top with remaining cheese. Bake, uncovered, at 350°F for 25-30 minutes or until cheese is melted and edges are bubbly. Heat prepared pulled pork and layer on top of the baked macaroni. Top with green onion.



- **BBQ Pulled Pork Blend**
- **Sunset Seasoned Salt**