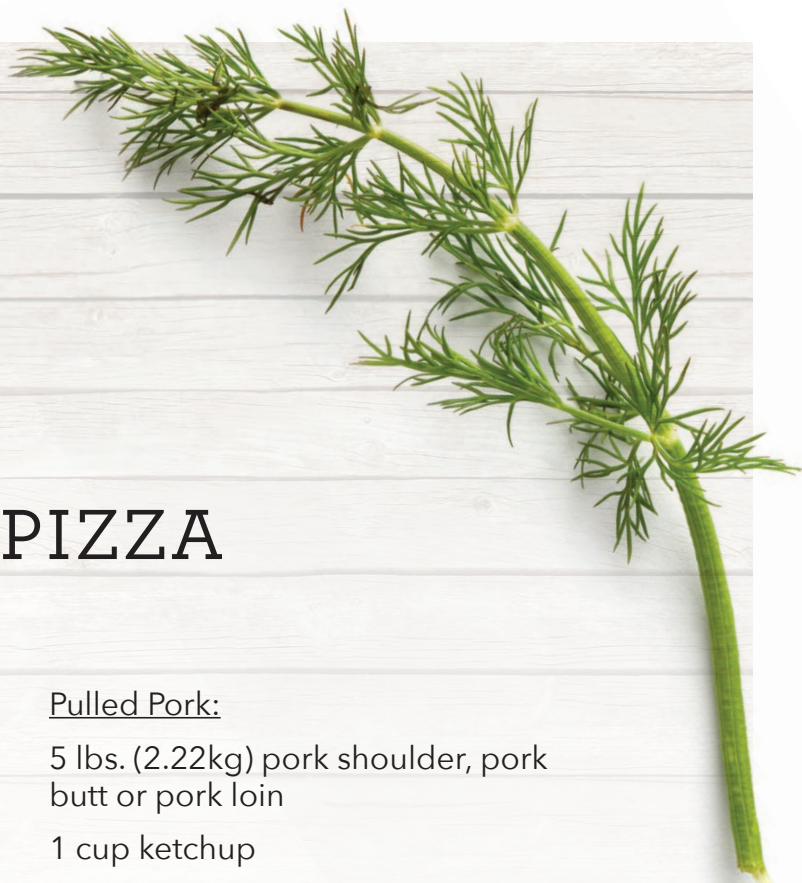




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## PULLED PORK PIZZA

1 large store-bought or home pizza crust

1/3 cup **Sunset Gourmet Smoky Sweet Grilling Sauce**

1/4 cup pizza sauce

1 cup shredded mozzarella cheese

1 large red onion, sliced

2-3 cups prepared pulled pork

### 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.

Preheat your oven to 425°F. Place the pizza crust on a large pan and spread with sauces, next layer it with grated mozzarella cheese and top with pulled pork and sliced onions. Bake for 25 minutes until the crust is browned. Drizzle with a bit more **Sunset Gourmet Smoky Sweet Grilling Sauce** if desired.

- BBQ Pulled Pork Blend
- Sunset Gourmet Smoky Sweet Grilling Sauce