



sunsetgourmet.ca



## PULLED PORK TACOS

Small tortilla shells, corn or flour

Pickled red onions

Shredded cabbage

### Pulled Pork:

5 lbs. (2.22kg) pork shoulder, pork butt or pork loin

1 cup ketchup

½ cup apple cider vinegar

½ cp brown sugar

¼ 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.

Heat the tortilla shells in a fry pan or on the grill. Top up with Pulled Pork, pickled red onions, cabbage and your favourite toppings.



• **BBQ Pulled Pork Blend**