



SMOKY SWEET SLOW COOKER PULLED PORK

3 lbs. (1.36 kg) boneless pork loin

1 Tbsp. **Sunset Seasoned Salt**

1 Tbsp. **Chef's Blend - All Purpose Seasoning**

1 Tbsp. **Oh! So Celery**

1 ½ cups apple juice, divided

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

Combine all seasonings. Rub the spice mixture onto all sides of the pork loin. Place in a large bowl or resealable bag and refrigerate for an hour or more. Place the seasoned pork loin in a slow cooker along with ¾ cup apple juice. Cook on high for two hours then low for 4 hours. Remove pork from slow cooker and shred. Return shredded pork to the slow cooker along with the Sunset Gourmet's Smoky Sweet Grilling Sauce and apple juice. Slow cook for another 45 minutes on low. (You can add additional Sunset Gourmet's Smoky Sweet Grilling Sauce if you prefer a more saucy pulled pork.) Serve on buns with coleslaw or try pulled pork on Mac & Cheese!

COLESLAW DRESSING:

Combine ½ cup mayonnaise with ⅓ cup **Pineapple Jalapeno Jelly**.



- **Sunset Seasoned Salt**
- **Chef's Blend - All Purpose Seasoning**
- **Oh! So Celery**

- **Sunset Gourmet's Smoky Sweet Grilling Sauce**
- **Pineapple Jalapeno Jelly**