



INGREDIENTS

2 ½ POUNDS PORK SHOULDER

2 CUPS KETCHUP

1 MEDIUM ONION, FINELY CHOPPED

1/3 CUP APPLE CIDER VINEGAR

¼ CUP HONEY

¼ CUP TOMATO PASTE

2 TABLESPOONS SWEET PAPRIKA

3 TEASPOONS SALT

1 TEASPOON BLACK PEPPER

¼ TEASPOON CHILI POWDER

¼ TEASPOON GARLIC POWDER

¼ TEASPOON CAYENNE PEPPER

COOKING DIRECTIONS

For the pulled pork, combine all of the ingredients, except the pork shoulder and the buns, in a slow cooker and mix together with a spoon. Add the 2 pieces of pork shoulder and cover the slow cooker. Set for 8 hours on low. After 8 hours, using 2 forks, shred the pork and remove the pork with the remaining sauce into a large bowl. The pork is done when it is fork-tender. Serve between toasted buns with any desired toppings.

SERVING SUGGESTIONS

Serve on buttered and toasted brioche buns and pair with your favorite DeLoach Vineyards Pinot Noir for a perfect meal! Garnish with cilantro and sliced jalapeños!