



BBQ PULLED PORK SANDWICH

Total Time 11h00 Prep Time 30 min Cook Time 10h30

Servings 4

INGREDIENTS

- 1lb Kapuskasing Meats pork shoulder roast
- 1/2 cup water
- 3/4 teaspoon dried basil
- 1/2 teaspoon dried rosemary
- 1(9 ounce) bottle barbecue sauce

DIRECTIONS

1. Place your Kauskasing Meats pork shoulder roast in the crockpot on low (on high if frozen) with 1 cup of water, basil and rosemary for about 8 ½ hours (can be done overnight, use low even if frozen).
2. Remove any skin or bone.
3. Pull the meat apart into small pieces, use forks, and return it to the crock pot.
4. Add a bottle of BBQ sauce and a little water (1/4 c.) and stir to coat.
5. Continue to cook on low for an hour or two.
6. Serve on hamburger buns with coleslaw.

