



Slow-Cooker Orange-BBQ Pulled Pork Sandwiches

So delicious they were hard to put down!

Servings: 12

- 1 boneless pork shoulder (3 lb.)
- 1 bottle (18 oz.) Original Barbecue Sauce
- Juice from 1 medium orange
- 12 sandwich rolls, split, toasted
- 1/2 cup Real Mayo Mayonnaise



PLACE meat in slow cooker; top with barbecue sauce and orange juice. Cover with lid.

COOK on LOW 8 to 10 hours (or on HIGH 4 to 6 hours). Remove meat from slow cooker; cut into small pieces or shred with fork. Return to slow cooker; stir to evenly coat meat with sauce.

SPREAD rolls with mayo; fill with meat.

SPECIAL EXTRA For more orange flavor, add 1 tsp. orange zest with the barbecue sauce and orange juice.



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