

Mandarin Orange Pulled Pork

Rub a large, 5-7 lb, pork butt or shoulder roast with a blend of garlic, paprika, dry mustard, salt and pepper.

Put the pork in a roasting pan and bake at 300 degrees for approximately 6 hours.

The pork is done when it falls apart and has reached an internal temperature of at least 180°F.

Allow the meat to rest for 10 minutes and then shred the pork.

Add 1/2 cup ***Mandarin Orange Grill Sauce*** to shredded pork.

Mix thoroughly, coating the pork.

Add more Grill Sauce to taste. For spicier pork add hot sauce to taste.

Serve on soft buns with coleslaw, with tortillas, or as a main dish.

Also good as a dipping sauce for chicken fingers, french fries, tater tots, or onion rings. Excellent on ribs, poultry, lamb, pork, beef or tofu.

Outstanding on grilled portabella mushrooms or any grilled vegetable.