

RECIPE

BARBECUE PULLED PORK SANDWICHES

INGREDIENTS:

- 1 1/2 cups ketchup
- 2 tbsp white wine vinegar
- 4 tsp paprika
- 4 tbsp light brown sugar
- 2 tbsp Worcestershire sauce
- 1/4 tsp cayenne pepper
- 2 lbs pork tenderloin
- 1 pkg potato rolls

DIRECTIONS:

To make the sauce, add ketchup, white wine vinegar, paprika, light brown sugar, Worcestershire sauce and cayenne pepper to a medium bowl and whisk until well combined. Reserve one cup of the sauce, cover and refrigerate.

Season the pork tenderloins with salt and pepper and place them in the slow cooker. Cover the tenderloins with the remaining barbecue sauce. Cook on low for 8 hours. When 8 hours are up, uncover and shred the pork with two forks and stir the shredded meat in the juice.

Serve on potato rolls with the reserved barbecue sauce. Some sides that go great with this easy dinner are coleslaw, pickles, french fries or onion rings!

Serves: 6