

Marshall's
HAUTE SAUCE

Smoked Habañero Barbeque Pulled Pork

2 lbs. pork loin

1 cup Smoked Habañero Barbeque
Haute sauce

1 cup LOC (Liquid of Choice- beer, stock,
water, wine)

1. Set crock pot to high heat.
2. Place Barbeque sauce and LOC in the crock pot and stir together.
3. Put meat in the center and spoon sauce over the top.
4. Flip meat after 2 hours of cooking.
5. Cook for 2 more hours.
6. Shred pork with 2 forks on a cutting board.
7. Return pork to the liquid and cook for 30 min.
8. Serve on buns for pulled pork sliders.

Order more at www.marshallshautesauce.com