



GOURMET BBQ SAUCES PULLED PORK ON A BUN (Honey Hot / Original)

This recipe is so tasty that you will be making it again in a few days.

There is mustard in the recipe, but you may not want to add it as the sauce has a kick of its own.

- 1-2 lb Pork Loin Roast
- 2-3 Cups Cattle Boyz Original or Honey Hot BBQ Sauce
- 1 Cup diced onions
- 1 Cup Apple Sauce
- 1/4 Cup mustard (optional)

In a deep sided 10 cup baking dish, mix the Cattle Boyz BBQ Sauce, diced onions, apple sauce and mustard. Then coat Roast Pork with sauce mixture. You can marinade overnight in the fridge, but not necessary. Cover and bake @ 400 F for 30 minutes. Turn meat and reduce to 350 F for 1 1/2 hours, turning every 30 minutes. When meat is done, it should be tender. Use two forks going in opposite directions to shred the meat. Serve on rolls with rice. Enjoy!!