



Pinapple Pulled Pork

Ingredients:

4 lb boneless pork shoulder pork butt
Terrapin Ridge Farms Roasted Pineapple Habanero Sauce

Directions:

Place the pork shoulder in the crockpot. Cover with a lid and cook on low for about 8 hours, until it reaches an internal temperature of 190F. When the pork is done cooking, remove it to a board, and let cool for at least 20 minutes before shredding with a fork. Remove leftover liquid from crockpot and place pork back in. Pour in our Roasted Pineapple Habanero sauce and mix, keep on low to keep warm. Serve with Hawaiian rolls and enjoy!