



## **Pulled Pork**

### **Makes 16 Servings**

1 10 lb Pork Shoulder  
1 Large Yellow/White Onion, Sliced  
1/4 Canola Oil (or Oil of Choice)  
2 Cups Water  
1 Package of Pontiac Trail Pig Powder  
Homemade or other BBQ Sauce of Choice

### **For Pulled Pork Sandwiches:**

Pulled Pork  
BBQ Sauce of Choice  
Coleslaw  
Rolls of Choice

### **Preparation:**

Preheat the oven to 175°.

Start by preparing a pan to slow roast the pork. Lay the sliced onions to the bottom of the pan for the roast to sit on.

Remove the pork shoulder from packaging, rinse in cold water and dry. Rub entire surface with the canola oil and liberally season with Pontiac Trail Pig Powder. Place on top of onions. Add 2 cups of water

to pan. Add BBQ Sauce on top then seal tightly with foil, and bake for 12-14 hours. Let pork rest for about an hour before you start to shred.

The meat is so juicy and tender it practically shreds itself.

To make Pulled Pork Sandwiches, take some of your pulled pork and add BBQ Sauce, you want the pork only lightly coated in sauce.

Now add pulled pork to sliced roll and top with the coleslaw.

This is such a fantastic summer recipe, it does not heat up house because of low oven temp, and it soo easy to prepare plus you get left overs for other meals.

I hope you enjoy!