



MOROCCAN BBQ PULLED PORK

Submitted by Kristin Fenner, Manitoba

1 ½ lbs. pork tenderloin

2 Tbsp. oil

1 Tbsp. **Oh! So Garlic**

⅓ cup **Handcrafted Moroccan BBQ Sauce**

Cheesy Bacon & Chive Seasoning

Rub pork tenderloin with oil and sprinkle with **Oh! So Garlic**. Place pork in a slow cooker, pour ⅓ cup Handcrafted Moroccan BBQ Sauce over-top. Cover and cook on high for 4-5 hours. When done, shred pork and add an additional ⅓ cup of Handcrafted Moroccan BBQ Sauce. Mix and let sit for 20 minutes. Garnish with Cheesy Bacon & Chive Seasoning.

Serve on a bun, in a wrap or by itself!

