

Oven Roasted Maple Chipotle Pulled Pork

1 x 4 kg. Pork Loin

1 ½ cups apple juice

2 tsp. Sunset Seasoned Salt

1 Tbsp. Oh! So Garlic

1 tsp. Black Pepper

1 bottle Maple Chipotle BBQ Sauce & Glaze

1 bottle Sunset Gourmets Smoky Sweet Grilling Sauce

Cut pork in half as it will be too large to fit in the roaster. Sprinkle with Sunset Seasoned Salt, Oh! So Garlic and Pepper; place in roasting pan. Pour apple juice into the bottom of roasting pan. Bake at 265 F for 3- 4 hours. Drain liquid and reserve. Shred pork and return to roasting pan. Mix both sauces together and simmer for a couple of minutes, pour over pork and add ½ cup reserved liquid, mix well. Add more if you like a wetter sauce. Return to the oven and bake for another hour. Serve on buns with coleslaw.

• MAPLE CHIPOTLE BBQ SAUCE & GLAZE
• SUNSET SEASONED SALT

• OH! SO GARLIC
• SUNSET GOURMETS SMOKY
SWEET GRILLING SAUCE