

# Pulled Pork With Texas BBQ Sauce



FOODSERVICE

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SERVING SIZE: 30

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## Ingredients

- 1 3/8 quarts **Furmano's All Purpose Crushed Tomatoes**
- 8 pounds Pork Shoulder
- 4 1/8 fluid ounces Red Wine Vinegar
- 3 7/8 tablespoons Brown Sugar
- 2 fluid ounces Worcestershire Sauce
- 1 1/4 fluid ounces Soy Sauce
- 1 7/8 liquid teaspoons Hot Pepper Sauce
- 1 7/8 tablespoons Onion Powder
- 1 7/8 tablespoons Garlic Powder
- 1 1/8 tablespoon Chili Powder
- 2 teaspoons Dry Mustard
- 1 2/3 fluid ounces Liquid Hickory Smoke

## In This Recipe



Bella Vista Crushed Tomatoes

## Preparation

1. Place All Purpose Crushed Tomatoes in the bottom of a roasting pan.
2. Preheat oven to 400°. Place Pork Shoulder on top of tomatoes. Sprinkle with salt and pepper.
3. Place pork in oven and turn the temperature down to 275°. Roast for 5 hours or until pork is easily shredded with a fork. Remove pork from pan to relax.
4. Pour Tomatoes from the bottom of the roasting pan into a large pot. Mix in remaining ingredients and simmer over low heat until desired consistency is reached.
5. \*\*\* You may also mix up the dry ingredients and use them as a dry rub for the pork shoulder. Apply it 4-6 hours prior to roasting. Be sure to still include it in the sauce as well \*\*\*

