



Pulled Pork

Yield: 12-15 **Author:** Dora Entz

Prep Time: 10 Min Cook Time: 7 Hour Total Time: 7 H & 10 M

This juicy and tender pulled pork is flavourful and the perfect meal for sharing.

INGREDIENTS

- ☐ 8lbs pork roast
- ☐ 1 Tbsp garlic powder
- ☐ 1 Tbsp onion powder
- ☐ 2 tsp seasoning salt
- ☐ Salt and pepper
- ☐ 1-2 bottles BBQ sauce (Sweet Baby Rays or Bull's Eye Bold)
- ☐ ¼ cup pork drippings

INSTRUCTIONS

1. Thaw roast. Do not trim any fat off as this infuses flavour into the meat as it cooks.
 2. Preheat oven to 350F.
 3. Place roast into a deep roasting pan.
 4. Season the roast with garlic powder, onion powder, seasoning salt, salt and pepper. Pour a bottle of BBQ sauce over the roast.
 5. Add 1 inch of water into the roasting pan.
 6. Cover the roasting pan with tinfoil and ensure that it is wrapped very well so no steam can escape.
 7. Bake pork roast at 350F for 1 hour, then turn down to 295F for 6-7 hours or until tender.
 8. Removed the roast from the oven. Remove the fat and shred the pork with forks.
 9. Add ¼ cup drippings and more BBQ sauce if desired.
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