

# Pulled Pork

- 6 to 8 pound Pork Shoulder Roast or Pork Butt
- 1 Tbsp. Migliore \*Polish Kielbasa Seasoning

## Marination Sauce

- 2 Tbsp. Brown Sugar
- 1/2 tsp. Dry Mustard
- 1/4 cup Migliore Sicilian Lemon White Balsamic Vinegar (or Lemon Juice)
- 1/2 cup ketchup
- 1/4 cup Migliore Traditional Style Balsamic Vinegar
- 1 Tbsp. Worcestershire Sauce

Preheat Oven to 450°. Place Pork Roast in roasting pan (fat side up) and sprinkle with \*Polish Kielbasa seasoning. Cover and place in oven to bake for 15 minutes. Then reduce heat to 225° for approximately 4 hours.

\*Substitute any of Migliore flavors of Seasoning Blends

## Barbeque Sauce

Mix all ingredients together. Take roast out (this is after 1st 4 hours. If meat is more than half covered in fat/juice, I drain off juice until roast is no more than 1/4 submerged in juices. Then pour your Barbeque Sauce over the roast, return to oven covered for an additional 4 hours. When done roasting, I remove any large pieces of fat that may still be attached to roast and discard. Then I take two forks and pulled roast apart for serving. Great by itself or served with rolls!