

## LARRY NORRIS'S RECIPE FOR SLOW COOKED PULLED PORK

3.5 lbs. boneless pork loin

2/3 cup Worcestershire Sauce

1/2 cup tomato ketchup

¼ cup brown sugar

¼ cup tomato paste

1 medium white onion, chopped

2 Tbsp yellow mustard

2Tbsp white vinegar

### Directions:

Cut up pork into 2 portions. Mix all ingredients and turn pork in sauce and place in a 6 quart crock pot. Cook on LOW for 8-10 hours. Remove pork and shred with two forks. Return to crock pot and stir into sauce. Keep warm.

Internal temperature -165 degrees. Makes 8 servings.