

# Pulled Pork Texas BBQ Sauce



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**SERVING SIZE: 6**

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## Ingredients

- 1 1/8 cup **Furmano's Chunky Crushed Tomatoes**
- 1 5/8 pounds Pork Shoulder
- 1 5/8 tablespoons Red Wine Vinegar
- 2 1/4 teaspoons Brown Sugar
- 2 1/4 teaspoons Worcestershire Sauce
- 1 7/8 teaspoons Soy Sauce
- 3/8 teaspoon Hot Pepper Sauce
- 1 1/8 teaspoon Onion Powder
- 1 1/8 teaspoon Garlic Powder
- 3/4 teaspoon Chili Powder
- 3/8 teaspoon Dry Mustard
- 3/4 teaspoon Liquid Hickory Smoke

## In This Recipe



Chunky Crushed Tomatoes  
(28 oz)



## Preparation

1. Preheat oven to 400 degrees.
2. Place Furmano's Chunky Crushed Tomatoes in the bottom of a roasting pan.
3. Place pork shoulder on top of tomatoes. Sprinkle with salt and pepper.
4. Place pork in oven and turn the temperature down to 275 degrees. Roast for 5 hours or until pork easily is shredded with a fork. Remove pork from pan to relax.
5. Pour tomatoes from the bottom of the roasting pan into a large pot. Mix remaining ingredients and simmer over low heat until desired consistency is reached.

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