



Hawaiian Pulled Pork

- 1 packet teriyaki marinade (recommended: McCormick Grill Mates)
- 1 Tbl paprika • 1 tsp fresh ground black pepper
- Pork shoulder (3 to 4 pounds)
- ½ cup chicken broth
- ½ cup brown sugar
- ¼ cup soy sauce
- 1 cup chili sauce (recommended: Heinz)
- 1 (6-ounce) can pineapple juice
- 1 medium onion, chopped
- 2 carrots, chopped
- 6 hamburger rolls

In a bowl, combine teriyaki mix, paprika, and pepper. Coat the pork with the mixture, patting until all rub is used. Set aside.

In a bowl, whisk together the chicken broth, brown sugar, soy sauce, chili sauce, and pineapple juice. Set aside.

Put the chopped onions and carrots in a 5-quart slow cooker. Place the pork on top and pour the pineapple juice mixture over the top. Cover and cook on low for 7 to 8 hours or until the meat falls apart easily. Remove the roast from the cooker. Using 2 forks, carefully pull the meat into shreds.

De-grease the liquid from the slow cooker. Bring to a boil in a saucepan and cook until reduced and thickened. Serve pork on buns drizzled with the sauce.