

AZ Greggs Pulled Pork Sandwich



Ingredients:

- 1 medium- large boneless pork loin (not a roast)
- 1 package of Onion or Sesame Hamburger Buns (Large Buns preferred)
- 6 slices of cheddar cheese (1 slice of cheese per bun)
- 12 dill pickle chips or sliced dill pickles (2 per bun)
- 1 bottle of AZ Greggs "Original" or "SaGuaro Sweet" BBQ Sauce
- 1 cup of water

Directions:

1. Heat slow cooker on Med or High Heat.
2. Add pork loin, $\frac{3}{4}$ of the bottle of AZ Greggs BBQ Sauce of your choosing and water.
3. Cook 6-8 hours.
4. Pull pork apart with fork and remove fat, if any.
5. Add your favorite AZ Greggs BBQ sauce, reserving 2-3 tbsp for drizzling.
6. Turn heat to low and continue to cook 1-2 hours.
7. Prepare your buns. On the bottom half of the bun, add 1 slice of cheddar cheese.
8. Top bottom bun with desired amount of pork. Drizzle with the remaining BBQ sauce.
9. Top with 2 pickles. Add top bun.
10. Serve and Enjoy!