



# APRICOT PULLED PORK SANDWICHES



SERVES: 12 | PREP TIME: 15M | COOK TIME: 9H

DAIRY FREE

## INGREDIENTS:

1 Cup Crofter's Organic Premium Apricot Fruit Spread

4 Pounds Boneless Pork Top Loin Roast (Trimmed of Fat)

½ Cup Dark Brown Sugar (Packed)

¼ Cup Cider Vinegar

2 Tbsp Worcestershire Sauce

¼ Tbsp Red Pepper Flakes

2 Medium Onions (Chopped)

¼ Cup Cold Water

2 Tbsp Cornstarch

1 Tbsp Grated Fresh Ginger

1 Tsp Salt & Pepper

10-12 Sesame or Onion Buns (Toasted)

BBQ Sauce (To Taste)

## DIRECTIONS:

1. Combine onions, Crofter's Organic Premium Apricot Fruit Spread, brown sugar, vinegar, Worcestershire sauce, and red pepper flakes in a small bowl.
2. Place the pork roast in a slow cooker, cover it in the apricot mixture and cook on low for 8-9 hours.
3. Transfer pork to a cutting board and let rest. Shred the pork.
4. Let the cooking liquid rest for 5 minutes, then skim the fat off the top.
5. In a small bowl blend cold water, cornstarch, ginger, and salt & pepper until smooth.
6. Whisk cornstarch mixture into cooking liquid and cook uncovered on high for 15-30 minutes, or until thickened.
7. Return the shredded pork to the slow cooker and mix well.
8. Serve on toasted buns topped with your favorite BBQ sauce. Enjoy!