

1/11/17

Pulled Pork Bowl Recipe

Author: Cherchies® Specialty Foods

## PULLED PORK BOWL RECIPE

### Ingredients

- 1 lb. Pork roast, sliced into 1-inch steaks
- 1 onion chopped
- Cherchies® Select Grilling Rub and Seasoning (enough to coat both sides)
- Brown sugar (enough to coat both sides)
- 1 cup chicken broth
- Your favorite mashed potato recipe (or you could just use rolls;)

### Preparation

1. Slice pork roast into about 1-inch steaks. Generously rub the pork with Cherchies® Grilling Rub & Seasoning (this seasoning blend is seriously one of my favorite most versatile spices) and brown sugar.
2. Add onions and chicken broth.
3. Cook on low for 5-6 hours (or 4-5 hours on high), or until pork pulls apart with forks. Serve over your favorite mashed potatoes or on rolls for pulled pork sandwiches. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

<http://blog.cherchies.com/home/2015/6/2/melt-in-your-mouth-pulled-pork-recipe-1>