

**SLOW COOKED PULLED PORK**  
**Serves 8 ~ Developed by Eric K**

1/2 cup cider vinegar  
1/2 cup ketchup  
1/2 cup light Brown Sugar  
1/4 cup water  
1 medium sweet onion, coarsely chopped  
2 Tbsp Hungarian paprika  
2 Tbsp spicy brown mustard  
2 Tbsp Worcestershire sauce  
1 tsp ground red cayenne pepper  
1 tsp finely ground black pepper  
1 cup Bullseye Original BBQ Sauce  
1 (4 to 6 lb.) boneless center cut pork tenderloin cut into two inch slices.  
16 or more white corn or flour Tortillas

Combine all ingredients, except pork and Tortillas. For a thicker sauce add an additional 1 cup of your BBQ sauce. Heat mixture thoroughly.

In a 4-5+ quart crock pot, place the pork slices, pour sauce over to coat.

Cover and cook for 6-8 hours on high until pork is very tender and falling apart (may be cooked overnight on low).

Transfer pork to a large bowl or platter, cool and pull apart. Stir shredded pork back into the sauce.

Place mixture on parchment paper on dehydrator. Completely dry 12 or more hours.

Place dried mixture into Zip lock bags.

Rehydrate place desired amount of mixture into cooking vessel. Slowly add small amounts of hot water stir. Add water and mix until mixture obtains desired consistency.

Serve on Tortillas.