



## **Pulled Pork made with Rustlin' Rob's Roasted Pineapple Habanero Sauce**

### Ingredients:

- 4 lb boneless pork shoulder pork butt
- Rustlin' Rob's [Roasted Pineapple Habanero Sauce](#)

### Directions:

1. Place the pork shoulder in the crockpot.
2. Cover with a lid and cook on low for about 8 hours, until it reaches an internal temperature of 190F.
3. When the pork is done cooking, remove it to a board, and let cool for at least 20 minutes before shredding with a fork.
4. Remove leftover liquid from crockpot and place pork back in.
5. Pour in our Roasted Pineapple Habanero sauce and mix, keep on low to keep warm.
6. Serve with Hawaiian rolls.