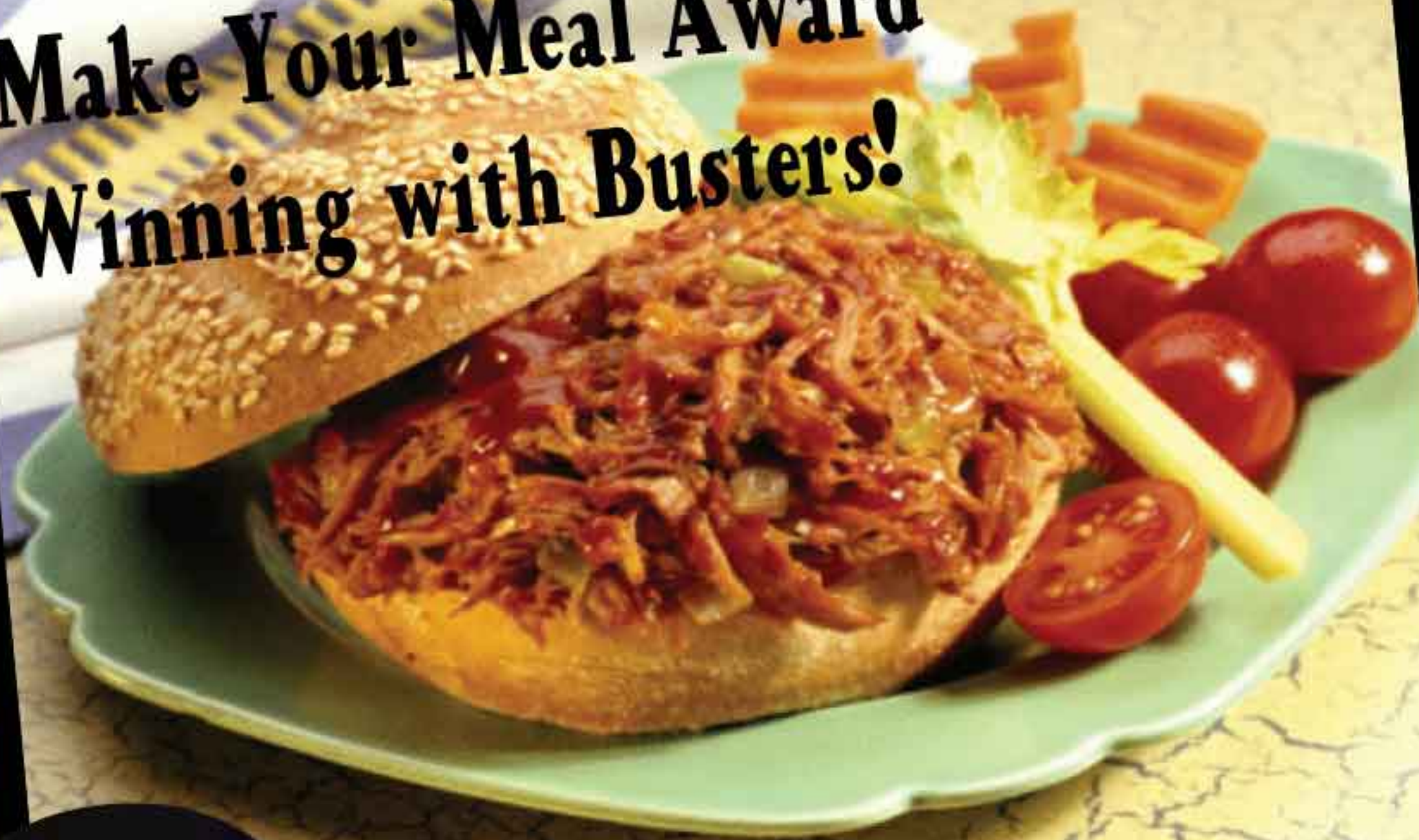


**Make Your Meal Award
Winning with Busters!**



Crock Pot Pulled Pork

1 bone-in pork shoulder roast (6 lbs.)
1 c chopped apple
1 quartered lime
1/2 c sliced sweet peppers
3/4 c apple juice
2 T liquid smoke
Busters Championship Seasoning
1 Bottle Busters BBQ Sauce
Rolls
Coleslaw (optional)

1. Place chopped apples, liquid smoke and juice in bottom of cooker.

2. Rub seasoning on roast and place in slow cooker.

3. Cover and cook on LOW for 7 to 12 hours until bone is easily removed.

4. Remove from smoker, discard renderings, chop meat and return to smoker.

5. Serve on buns, topped with BBQ Sauce and slaw.

Serves 5



BUSTERS
GOURMET PRODUCTS

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