

## **Nicole-Minnesota**

### **Pulled Pork Sandwiches**

4 Tbsp. vinegar  
6 Tbsp. brown sugar  
½ c. lemon juice  
2 c. ketchup  
6 Tbsp Worcestershire sauce  
1 Tbsp mustard  
1 can tomato soup  
1 can water  
1 beef bouillon cube

Bake 2 large pork roasts for 3-4 hours at 325 degrees or until tender. Flake apart with fork. Mix all sauce ingredients and simmer for 30 minutes. Pour over roasts. Bake in crock pot for 2-3 hours on medium. These can be mixed up a day in advance, refrigerate and just reheat before serving.

*The Pipestone Veterinary Clinic and Pipestone System are not liable for any recipes.*