



## SLOW COOKED KAMPOT PULLED PORK

**A dish with all the flavors of Memphis barbecue.  
Can be served on sandwiches, lettuce wraps or with black beans and rice.  
This recipe makes enough for left-overs.**

- 2/3 cup Worcestershire sauce
  - 1/2 cup ketchup
  - 1/4 cup brown sugar
  - 1/4 cup tomato paste
  - 1 medium white onion, chopped
  - 2 Tbl yellow mustard
  - 2 Tbl white wine vinegar
  - 1 Tbl ground Kampot pepper
  - 3 lbs boneless pork shoulder
1. Mix first eight ingredients in a medium bowl.
  2. Place pork shoulder in crock pot or slow cooker.
  3. Coat pork with sauce and cook on low for 8 to 10 hours.
  4. Remove pork to large bowl and shred with two forks.
  5. Add sauce from slow cooker to shredded pork and mix well.