



RKF Recipes

TEXAS SWEET ONION AND PEACH SALSA

Southern and Mexican fusion at its finest! Its robust flavor makes it great for omelets, roasted pork, Tex-Mex dishes or as a twist on traditional chips and salsa!

Cuban or BBQ Pulled Pork

INGREDIENTS

- Pork Shoulder 4-5 pounds bone-in
- Smokin' Texas Gourmet **Spiced Dry Rub**
- Smokin' Texas Gourmet **Garlic, Salt, and Pepper (GSP)**
- Smokin' Texas Gourmet **Sweet-Onion Peach Salsa** 16 oz Jar
- Coca Cola (can use regular Coke, Pepsi or Dr. Pepper)
- Smokin' Texas Gourmet **BBQ Sauce**



DIRECTIONS

1. Season the pork shoulder liberally on all sides with the Dry Rub and GSP
2. Add to crock pot or slow cooker of choice
3. Add the jar of Smokin' Texas Gourmet Sweet Onion Peach Salsa
4. Add the can of coke
5. Cook on high for 6 hours (can baste the pork with the liquid every 2 hours if you like)
6. Remove pork shoulder from cooker.
7. Remove liquid from cooker into a bowl or large measuring cup. Let stand for 2-4 minutes for the fat to come to the top. Remove fat with a spoon or basting siphon.
8. Add liquid back to the cooker
9. Pull the pork into shreds'. This can be done using two forks.
10. Add the pulled pork back to the cooker and mix.
11. Cook for 1-2 hours and serve hot.

Note: For BBQ pulled pork, add ¼ cup BBQ sauce into the liquid in the cooker and mix before putting back the pulled pork

Note: For Spanish or Mexican pulled pork, substitute Smokin' Texas Gourmet **Tomatillo Salsa for the Sweet Onion Peach**

Serve as a slider with a pickle or on a corn tortilla heated with melted cheddar!

