



## **HONEY BBQ SHREDDED PORK**

*(courtesy of the National Honey Board)*

- 1 pork shoulder, picnic roast (remove fat) or 3-4 lbs. turkey legs
- 1-1/4 cups ketchup
- 1/2 cup water
- 1/2 cup Mc Lure's Wild Flower Honey
- 1 cup chopped celery
- 1 cup chopped onion
- 2 tbsp lemon juice
- 3 tbsp white vinegar
- 3 tbsp Worcestershire sauce
- 2 tbsp dry mustard
- 1 tsp salt
- 1/2 tsp ground black pepper
- 8-10 crusty rolls or flour tortillas

In 9" x 13" pan, combine all ingredients. Cover with foil and roast at 300°F oven for 3 to 3-1/2 hours. Shred meat using two forks, removing all bones and skin. Stir with sauce. Serve in crusty rolls or warmed flour tortillas.

Makes 8-10 servings