



VIRGINIA BBQ  
PULLED PORK  
WITH MISSISSIPPI SWEET  
APPLE BBQ SAUCE



*a Masterclass  
in Meat...*

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# VIRGINIA BBQ PULLED PORK

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## Cooking Instructions

Place the oven bag pork shouder onto a roasting tray and place into a pre-heated oven 160°C for 2 hours.

Once cooked remove from the oven and allow to rest for 15 minutes.

Cut open the bag carefully and drain off the cooking juices and set aside.

Place the pork into a large mixing bowl and using two forks pull the pork apart then combine with the cooking juices.

Add the Mississippi Sweet Apple BBQ sauce to enrich the pork and mix well.

## Serving Suggestion

Serve the pulled pork in a toasted brioche bun topped with Monterrey Jack cheese and apple slaw.

**Next Month:** Piri Piri Burger

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## About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 122 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week.

Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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