

Barbeque Pork

Ingredients

3 lb pork roast with gravy, cooked, leftover
2 cn whole tomatoes, 16 ounce
2 cn tomato sauce, 8 ounce
1 cn tomato paste, 10 ounce
3 garlic cloves
3/4 c brown sugar, packed
1/2 c white vinegar
2 onion, chopped and sauteed
12 hamburger buns

Instructions

After cooking Pork Roast with Gravy (Crock Pot) as directed, return pork leftovers to crock pot. Add tomatoes, tomato sauce, tomato paste, garlic, brown sugar, vinegar, and onions. Cook on Low 12 to 18 hours (overnight).

Crush meat into strings; remove pork bones from barbecue. Salt and pepper to taste. Cool and remove fat.

To freeze: place barbecue in freezer containers. Cover and freeze.

Bundle with: 4 large hamburger buns per container.

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To prepare: thaw barbecue before heating. Place barbecue in saucepan and heat until hot. Toast buns; place barbecue over buns and serve with fork--it's juicy!