



## Pineapple Pulled Pork Tacos

Recipe By JOE LASHER, SR.

SERVES: 8

### PULLED PORK TACOS:

- 2½ lb. pork tenderloin
- 1 (28 oz.) can pineapple chunks with juice
- ¼ cup soy sauce
- 2 tbsp. apricot preserves
- ½ tsp. garlic powder
- ½ tsp. pepper
- 10 6" corn tortillas
- ¼ cup fresh cilantro, *chopped*
- 8 oz. goat cheese
- ½ cup green onions, *chopped*
- ½ cup fresh pineapple, *diced*
- ½ cup fresh raspberries, *diced*

### DIRECTIONS:

- 1. Place pork tenderloin in large crockpot
- 2. Combine pineapple juice from can, soy sauce, preserves, garlic powder and pepper in a mixing bowl and mix thoroughly. Pour over the pork tenderloin and add all but ¾ cup pineapple chunks.
- 3. Set crockpot on low and let cook for 6-7 hours. Pork must reach an internal temp of 150°F, but for this recipe, I like to let go well past for tenderness.
- 4. During the last 30 minutes, shred pork and let cook in juices the remaining time.
- 5. Heat corn tortillas prior to serving.
- 6. Add shredded pork to tortillas then spoon pineapple BBQ sauce over the pork.
- 7. Add desired amount of goat cheese, green onion, chopped pineapple, diced raspberries, and sprinkle with cilantro.

### PINEAPPLE BBQ SAUCE:

- ¾ cup tomato sauce
- ¾ cup reserved pineapple chunks
- 3 tbsp. apricot preserves
- 3 tbsp. brown sugar
- 1 tbsp. white wine vinegar
- 2 tbsp. lime juice

### DIRECTIONS:

- 1. Combine all ingredients in a blender or food processor and puree until smooth.
- 2. Pour into a small saucepan and simmer over medium heat until sauce thickens.

*For those of you "on the go", here's a delicious and impressive recipe for your next "Taco Tuesday", or any night of the week. Enjoy!*

**Did you make this recipe?**

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