



# PULLED PORK SANDWICHES

CAN YOU FIND THE WORD PORK?



WHAT'S YOUR FAVORITE KIND OF SANDWICH?

LET'S SING WHILE WE WASH OUR HANDS!



HELP ME SET THE TABLE.



WHAT ELSE CAN YOU PUT ON A SANDWICH?



RECIPE VIDEO  
LET'S COOK TOGETHER!

#TALKINGISTEACHING

# PULLED PORK SANDWICHES

## INGREDIENTS

2-4 POUNDS BONELESS PORK SHOULDER

1 CUP BBQ SAUCE (PLUS MORE FOR SERVING)

HAMBURGER BUNS

2 LITER OF ROOT BEER, COKE, OR DR. PEPPER

## ALTERNATIVE OPTIONS

USE WATER INSTEAD OF POP

SLIDER BUNS

PORK ROAST OR PORK TENDERLOIN

CHICKEN BREAST

COLESLAW (TO GO ON TOP)



## HOW TO COOK:

- 1** COOK PORK WITH POP (OR WATER) FOR APPROXIMATELY 6 HRS ON LOW
- 2** DRAIN AND SHRED
- 3** ADD BBQ SAUCE AND COOK ON LOW FOR APPROXIMATELY 15 MINUTES
- 4** SERVE ON BUN

WHAT DO WE NEED?

LET'S MAKE A GROCERY LIST TOGETHER.



#TALKINGISTEACHING

HOW DOES THE SAUCE TASTE? SWEET, SOUR, OR SPICY?



Talking Is Teaching Livingston