

EST



2012

# PRICKLY PIG

MADE IN OAKLAND, CALIFORNIA

**Prickly Pig Barbecue Sauce** was originally created for slow roasted pork sandwiches. However, the spicy and tangy flavor makes it versatile for any food!

For amazing pork sandwiches: coat dry rub on a 5lb chunk of pork shoulder with Prickly Pig Dry Rub or your favorite salt-based dry rub. Refrigerate fat side up for 12-24 hours.

Then roast, covered tightly, in the oven for 4 hours per 5lbs of pork at 350F degrees. Turn over once in the middle of its cooking time.

**Enjoy hot pork on your favorite bun smothered with Prickly Pig Barbecue Sauce!**

Order more sauce online at

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