

# SURFER SLAPPIN! SAUCE

## HANG LOOSE PORK SLIDERS



INGREDIENTS: 2LB PORK LOIN, SALT, PEPPER, VINEGAR  
SURFER SLAPPIN! SAUCE, SLIDER POTATO ROLLS, COLESLAW.

### DIRECTIONS:

PUT A 2 LB. PORK LOIN SEASONED W/SALT & PEPPER INTO A HOT SLOW COOKER. SLAP ON A HEALTHY DOSE OF SURFER SLAPPIN! SAUCE THEN ADD 1/2 CUP VINEGAR & 1/2 CUP WATER. COOK ON HIGH FOR 2 HOURS OR UNTIL IT PULLS APART EASILY WITH TWO FORKS. DRAIN LIQUID THEN ADD 1 CUP OF SURFER SLAPPIN! SAUCE. MIX WELL AND SIMMER ON LOW. SERVE ON MINI SWEET POTATO ROLLS WITH SLAW!



*Thank you for your purchase!  
You're obviously an extremely intelligent & good looking person. Enjoy!*



if you love the sauce, we'd love for you to leave a review  
or post to social media! @seamonstersauces

[www.seamonstersauces.com](http://www.seamonstersauces.com)