

Pork Barbecue

2 onions
2 tablespoons olive oil
16-ounce can tomato sauce
 $\frac{3}{4}$ cup ketchup
2 tablespoons A-1 Sauce
2 tablespoons Worcestershire Sauce
1 teaspoon dry mustard
 $1\frac{1}{2}$ tablespoons sugar
1 teaspoon smoked paprika (*optional*)
2 teaspoons thyme
Pinch cayenne
 $1-1\frac{1}{2}$ cups beef stock
1 tablespoon white or apple cider vinegar
Black pepper to taste

1- $1\frac{1}{2}$ pounds of cooked pork (*shoulder, loin, or fresh ham*)

Chop the onions and lightly sauté in the olive oil until softened. Add the tomato sauce and the ketchup. Stir in all the other ingredients. Taste to determine your desired level of sweetness and amount of pepper. Adjust the amount of beef stock to get the thickness you like. Simmer for $\frac{1}{2}$ hour.

While the sauce is simmering. Shred the pork. Add the pork to the sauce, and heat just until the meat is hot.

Serve on toasted buns.