



pulled pork;

1. (puhl'd pourk) *noun*.
Tender fall apart pork, served with BBQ sauce, and great for sandwiches.
2. Produces 8 Servings.
3. Preparation 8 hours 10 mins.
4. Oven temperature set to --.

Ingredients;

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|-------------------------------|------------------------------|
| 1 5lb pork shoulder (bone-in) | 1 Tbsp. salt |
| 1 Tbsp. pepper | 1 Tbsp. garlic powder* |
| 1 onion, roughly chopped | buns for serving, as desired |
| barbecue sauce, for serving | |

*feel free to use other spices; for a mexican flair, add some cumin and paprika, and jalapenos

Instructions;

1. Rinse the pork shoulder and pat dry with paper towels. Coat the pork shoulder in spices as desired and place in slow cooker.
2. Roughly chop the onions and toss on top of the pork.
3. Cook on low for 8-10 hours, or on high 4-5 hours.
4. Remove from slow cooker carefully (as it will be hot), and shred using two forks. Reserve the juices.
5. Once the meat is shredded, add in onions as preferred, and pour some of the juices over the meat to keep it moist.
6. Serve on buns or bread with barbecue sauce.