



PULLED PORK

The end result is something you can either just simply serve on a bun as a sandwich or you can serve it in tortillas or tacos. It's reallllly good with a bit of coleslaw on top as well!

INGREDIENTS

- 5-7 lb pork butt / pork shoulder, bone in, fat cap on
- 1C beer or apple cider or apple juice
- 2 onions quartered and pulled apart

RUB:

- 3 T brown sugar
- 1 T paprika powder
- 1 T garlic powder
- 2 T onion powder
- 2 tsp mustard powder
- 1 tsp cumin powder
- 1 tsp salt
- 1 tsp black pepper

Add after cooked

- Your favorite barbecue sauce
- 1 T oregano
- 2 T chopped fresh cilantro

INSTRUCTIONS

1. Mix the Rub together, then rub all over the pork.
2. Place in a slow cooker along with onions, pour in beer or cider. Slow cook on low for 8 hours. Pork should be tender enough to easily shred.

Pulling:

1. Put the pork into a work pan leaving the braising liquid behind.
2. Remove bones, fat cap, and any onion that did not dissolve
3. With two forks pull the meat apart into shreds
4. At this point check the seasoning and add salt/pepper to taste if needed.
5. Add the oregano and cilantro and mix well
6. Add small amounts of barbecue sauce until well sauced, but not too wet. Should enhance the flavor not drown it.

