

Barbeque Pulled Pork

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If you like your pulled pork sweet, juicy, and slathered in sauce, this is the recipe for you. Serve atop thick rolls and with creamy coleslaw.

Ingredients:

1 (3-pound) pork shoulder roast
3 tablespoons barbeque or Cajun seasoning
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon ground cloves
2 red onions, thinly sliced
2 cups chicken broth
2 cups barbeque sauce

Directions:

- 1) Rub roast on all sides with barbeque seasoning, salt, pepper, and cloves. Place inside a slow cooker, along with red onions. Pour broth over roast and onions. Cook on low 8 to 10 hours.
- 2) Remove roast and shred. Return to slow cooker; top with barbeque sauce and mix gently. Cook on low 1 hour, until moist and tender.