



Easy Slow-Cooker Pulled Pork

INGREDIENTS

1 (4- to 7-pound) pork shoulder (or Boston butt, bone-in or boneless)
1/4 cup water
1 dash Kosher salt
Dash freshly ground black pepper
Optional: 1 large onion (chopped)

1/2 to 1 cup barbecue sauce (plus more for serving)

DIRECTIONS

1. Place the pork shoulder in the slow cooker, fatty side up. Add water and sprinkle with salt and pepper. If desired, add chopped onions.
 2. Cover and cook on HIGH for 1 hour. Turn to LOW and cook 7 to 9 hours longer, until very tender.
 3. Remove roast, discard the fat and juices. Shred the pork into bite sized pieces, eliminating as much fat as possible. and place the meat back to the slow cooker.
 4. Mix some barbecue sauce into the meat for flavor—about 1/2 to 1 cup of sauce. Cover and cook on LOW for about 30 minutes to 1 hour longer, until hot.
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