

Old Fashioned BBQ Pulled Pork — Recipe

(serves 10)

Ingredients:

- 1 (5-pound) boneless pork butt or shoulder roast
- 1/4 cup packed brown sugar
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 1 teaspoon ground cinnamon
- 1 teaspoon cayenne pepper
- 1 (18-ounce) bottle prepared barbecue sauce (or you can use homemade)
- 10 soft hamburger buns, or hoagie rolls for serving
- Suggested toppings: jalapeño slices, cheddar cheese, coleslaw

Directions:

Use a 6-quart slow cooker for the pulled pork.

In a small bowl, stir together the brown sugar and dry spices. Rub this spice mixture evenly over all sides of the meat.

Do not add any liquid to the pot. Cover, and cook on low for 8 to 10 hours, or until the meat shreds easily between two forks.

Drain the accumulated liquid, and stir in the prepared barbecue sauce.

Cover, and heat on high for 20 to 30 minutes, or until heated through.

Serve on buns with your favorite toppings.