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SLOW COOKER PULLED PORK

5 lbs. (2.22kg) pork shoulder, pork butt or pork loin

1 cup ketchup

½ cup apple cider vinegar

½ cup brown sugar

¼ cup water

4 Tbsp. **BBQ Pulled Pork Blend**

In a slow cooker, whisk apple cider vinegar, brown sugar, water and **BBQ Pulled Pork Blend**. Add pork shoulder (or pork butt/pork loin) and turn to coat. Cook on low for 6 hours or on high for 3 hours, until it shreds easily. Shred with two forks, then stir back into the sauce. This recipe can also be prepared in a large pot or roaster and baked in the oven at 275°F for 5 hours (leftover can be frozen). Serve on burger buns and top with coleslaw.



• **BBQ Pulled Pork Blend**