

Slow Cooker Barbecue Pulled Pork

4 servings

2-3 lb. pork loin roast
1 onion, quartered
Salt and pepper
1-2 tsp garlic, minced
10 oz of your favorite barbecue sauce

Directions:

Put the roast in the slow cooker liner and salt and pepper to taste. Toss onion into the slow cooker. Add the minced garlic on top of the roast. Pour the barbecue sauce over the top. Cook on low for 3-4 hours if thawed or for 6-8 hours if the roast is frozen. Shred the pork and add a couple of tablespoons of juices back to the pork. Dress it with more barbecue sauce if desired and serve on buns or with a side of your choice.

Shopping List – Slow Cooker Barbecue Pulled Pork

- 2-3 lb. pork loin roast

- 1 onion

- Salt and pepper

- Garlic, minced

- 10 oz of your favorite barbecue sauce