

## *Best Pulled Pork*



### **Ingredients:**

- 3-4 Pound Boneless Pork Shoulder
- ⅓ Cup Packed Brown Sugar
- 1 TBLS Garlic Powder
- 1 TBLS Onion Powder
- 1 TBLS Smoked Paprika
- 2 tsps Salt
- 1 tsp Cumin
- 1 tsp Pepper
- ½ tsp Cayenne Pepper
- ½ Cup Beef Broth
- ⅓ Cup Apple Cider Vinegar
- 1 TBLS Worcestershire Sauce
- BBQ Sauce
- Buns

### **Method, Seasoning:**

1. Lay the pulled pork out on a large cutting board lined with plastic wrap.
2. In a medium bowl whisk together the brown sugar, garlic powder, onion powder, smoked paprika, cumin, salt, pepper and cayenne.
3. Evenly season the pork with the seasoning mixture and use your hands to massage the rub into all sides of the meat.
4. OPTIONAL: Wrap in plastic wrap, place in the refrigerator and chill for 2-12 hours.

### **Method, Slow Cooker:**

1. When ready to cook, pour the broth, vinegar, and Worcestershire sauce in the bottom of your slow cooker and stir to combine.
2. Place the pork into the slow cooker, cover and cook on low for 10-12 hours until fork tender and falling apart. Remove the pork to a large plate, tent with foil and allow the pork to sit for 10 minutes. Shred the pork and serve with buns and BBQ sauce if desired. Store leftovers in the refrigerator for up to 4 days.



**Method, Oven:**

1. Season the pork as directed above, and chill if desired.
2. Preheat oven to 300 degrees.
3. Pour the beef broth, vinegar, and Worcestershire sauce into the bottom of a large Dutch oven and stir. Then, add the pork to the pot.
4. Cover the pork with the lid of your Dutch oven and roast in the preheated oven for 3 hours. Remove the lid and continue cooking for 3-4 more hours until the pork is tender and falling apart.
5. Remove the pork from the oven and place on a large serving platter. Tent the pork with foil and allow it to sit for 10-15 minutes before shredding and serving.
6. Leftovers can be refrigerated for up to 5 days, and frozen for up to 2 months.

**Note:** Do not cook this recipe on high or turn up the oven temperature. It needs to cook low and slow to be super tender.