



Simply the BEST Crock Pot Pulled Pork



Ingredients:

- 4 lb. Boneless pork loin or pork shoulder (trimmed if desired)
- 1 Cup Apple juice or soda (we use root beer)
- 1 tsp Seasoning salt
- 1 tsp Garlic powder
- 1 tsp Onion powder
- ½ tsp Black pepper
- ¼ tsp Ground Mustard
- 2 cups Barbecue sauce as desired

Method:

1. Place pork in a 4-6 quart crock pot and pour in apple juice or soda.
2. Combine seasoning salt, garlic powder, ground mustard, onion powder and black pepper and sprinkle half over pork loin. Turn and sprinkle on the remaining half.
3. Cover and cook on low until fall apart tender, 8 to 10 hours.
4. Shred with two forks, discarding excess fat. Toss in remaining juices and coat with barbecue sauce as desired. Serve on hamburger buns.