

Pulled Pork Recipe (from Peggy W.)

5 lbs. of boneless pork roast (I use pork loin)

1 chopped onion

12 ounce bottle of barbeque sauce (I use Sweet Baby Ray's)

1/2 cup of honey

1. Sear meat. Place the meat in a slow cooker. Add onions, barbeque sauce and honey.
2. Cover and cook on low for 6-8 hours.
3. Use 2 forks to shred the meat. Add more sauce as needed.