



Pulled Pork

Ingredients:

1 pkg	Sweet Bar-B-Q Seasoning
1	3-lb Pork Roast/Butt/Shoulder (a larger or smaller amount of pork can be used)
1 cup	Water

Directions:

Add pork to the crock pot and cover with BBQ Seasoning and cup of water. Cover with crock pot lid and cook until meat easily shreds (approximately 4-6 hours on high or 6-8 hours on low). Use 2 forks to shred the pork and mix with the sauce. Enjoy!

Serving suggestions: Serve pork on sandwich buns, use as baked potato topping, serve with coleslaw, serve as taco filler. For less spicy option, add brown sugar or use less seasoning.

Savor the Flavor!

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