



TBQ Pulled Pork - Slow Cooker Version

Ingredients

4- 6 lbs	pork shoulder roast
1 tbsp	TBQ Rib, Chicken & Butt Rub
385mL	1 bottle TBQ Honey Sauce and/or TBQ Zesty Sauce
2 tbsp	prepared yellow mustard
2 cloves	garlic, crushed
1 tsp	salt
1/2 tsp	pepper
1 XL	onion, chopped
8	hamburger buns



Directions

1. Dry-rub pork roast with TBQ Rib, Chicken & Butt Rub.
2. Combine TBQ Honey Sauce and/or TBQ Zesty Sauce, mustard, garlic, salt and pepper. Pour sauce mixture over pork roast and chill for up to 24 hours.
3. Spread chopped onion in the bottom of slow cooker. Place pork roast on top of onions. Pour any remaining sauce over roast.
5. Cover and cook on low for 9-10 hours.
6. Remove pork roast from slow cooker and shred with 2 forks. Drain liquid from slow cooker but strain to keep the onions. Return shredded pork to slow cooker with the cooked onions. Mix well.
7. Serve pulled pork on hamburger buns and dress with TBQ Honey Sauce or TBQ Zesty sauce. Serve with TBQ Coleslaw on the side or in the bun with the pork.

Original TBQ Coleslaw

1 bag	raw shredded cabbage (or coleslaw cabbage mix)
3/4 cup	shredded carrot
1/4 cup	shredded onion
1/2 cup	white vinegar
1/4 cup	canola oil
3 tbsp	TBQ Coleslaw Dressing Blend

Combine cabbage, carrots & onions in large bowl. Sprinkle with TBQ Coleslaw Dressing Blend. Pour vinegar & oil over salad. Toss well & enjoy!

Experiment! You can use whatever kind of oil and vinegar you like, which changes the flavour profile substantially.