



CrockPot BBQ Pulled Pork

Ingredients:

- 1, 6 lb bone-in pork shoulder
- 2 tsp each; salt, paprika, garlic and mesquite seasoning (I used McCormicks – it's with the rest of the spices at the grocery store, divided)
- 1/2 tsp black pepper, red pepper flakes (optional), divided
- 1/4 cup homemade BBQ sauce
- 1 1/2 cups apple cider vinegar
- 1/8 cup packed brown sugar

Directions:

In the base of your crockpot, combine 1 tsp each; salt, paprika, mesquite seasoning, 2 tsp black pepper, brown sugar, bbq sauce and apple cider vinegar. Stir to combine.

Add pork, fat side UP, and sprinkle over remaining seasoning.

Cook for 8–10 hours on low. Remove bone and shred pork with two forks. Toss pulled pork with BBQ sauce in the bottom of the crockpot and serve with extra BBQ sauce if desired.