

Slow Cooker Pulled Pork



3-4 lb. pork shoulder roast (Boston Butt)
Salt
Pepper
Garlic Powder
¼ cup water
1 cup barbecue sauce

Place the pork roast into the slow cooker. Sprinkle liberally with salt, pepper and garlic powder. Add water around the roast. Cover and cook for 7 hours. Remove roast from slow cooker. Discard the visible fat. “Pull” the pork using two forks and return the pulled meat to the cooker along with the de-fatted cooking juices and barbecue sauce. Cook for an additional hour.

Enjoy!

©*Never Enough Thyme*
<http://www.lanascooking.com>