

# Crock Pot BBQ Pork

## *Crock-Pot BBQ Pork*

*3 Steps!*

*3 Ingredients!*

*Delicious!*



Yes, you are reading that correctly!! Only 3 steps and 3 ingredients to the best shredded pork!

You'll need:

1. Pork Roast ( Mine wasn't really big and I forgot to see how many pounds but use one big enough or small enough. It will still turn out great. Just make sure it gets to a temp of 145)
2. Half of an onion, chopped
3. One whole bottle of BBQ sauce

Directions:

1. Put pork roast in crock pot and turn on high. Cook for 8-10 hours. I cooked mine long because the longer you cook it, the more tender it will be!
2. Move pork roast to a serving platter and shred with two

forks. It shouldn't be hard if you cooked it for as many hours as I did. Empty the crock pot of all the juices. Put Shredded pork back into crock pot. Add onion and BBQ sauce. Cook 30 more minutes to an hour.

### 3. SERVE!

Simple right? I can't remember where I found this recipe a few years ago but it is an all time favorite. I always buy the bigger roast so we will have tons of leftovers to eat on the rest of that week.