

Pulled Pork Recipe

8-9 lb pork shoulder

1 large onion, sliced

1 tablespoon each of paprika, granulated garlic, salt, pepper

½ cup water

Lay sliced onion on bottom of crock pot. Add ½ cup water. In a separate bowl, mix spices together. Rub spice mixture over meat until meat is completely covered. Sprinkle any remaining spice mixture over onions. Place meat on top of onions. Cook on low for 8 – 10 hours. Once complete shred meat and put in aluminum trays. Add as much of the natural juice as possible so the meat doesn't dry out.

PLEASE DO NOT ADD BBQ SAUCE TO THE PORK

Deliver to the Snack Shack HOT and ready to serve. Thank you!!!