

Slow cooker pulled pork

Makes 8 servings

2.5 lb boneless pork loin roast, trimmed of fat
2 tsp red wine vinegar
2 tsp liquid smoke
1 tsp garlic powder
1 tsp salt
1 cup BBQ sauce

Place pork in slow cooker and add vinegar, liquid smoke, garlic powder, and salt. Cover and cook on high for six hours.

Remove pork and transfer to large dish. Reserve liquid and set aside. Using two forks, shred pork and place back in slow cooker with about 3/4 of reserved liquid and the BBQ sauce.

Cook on high one additional hour and serve.



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