

## Crock Pot Pulled Pork

This is one of my Family's Favorite Recipes!

The whole point of using a slow cooker is to get the ingredients into the cooker quickly and then be able to walk away. For this easy pulled pork recipe, just coat the pork shoulder with a spice rub of dark brown sugar, chili powder, cumin, and cinnamon, then cook it in garlic and chicken broth. When you come back six to ten hours later, you'll have juicy pork that's ready to be shredded and served atop nachos, alongside cornbread, or in a sandwich with your favorite barbecue sauce. This no-fuss, versatile recipe makes enough to feed a crowd, and the leftovers—should you have any—freeze well.

### Ingredients

4 tablespoons minced garlic  
1 cup chicken stock or low-sodium chicken broth  
1 tablespoon dark brown sugar  
1 tablespoon chili powder  
1 tablespoon onion powder  
1 tablespoon salt  
1/2 teaspoon cumin  
1/4 teaspoon cinnamon  
1 (4-1/2- to 5-pound) boneless or bone-in pork shoulder (also known as pork butt), twine or netting removed. Cost of bone in can be \$0.99/lb, and boneless \$1.50/lb

### Directions

1. Pour in the chicken broth and add the garlic.
2. Combine the sugar, chili powder, salt, cumin, onion powder and cinnamon in a small bowl. Pat the pork dry with paper towels. Rub the spice mixture all over the pork and place the meat in the crock pot. Cover and cook until the pork is fork tender, about 6 to 8 hours on high or 8 to 10 hours on low.
3. If the pork has a bone, remove and discard it. Using 2 forks, shred the meat into bite-sized pieces, discarding any large pieces of fat. Return the shredded meat to the slow cooker with or without the juice, and solids.

Modified from: <http://www.chowhound.com/recipes/easy-slow-cooker-pulled-pork-30356>

