

## BBQ Pulled Pork

Adapted by America's Test Kitchen - Slow Cooker Revolution

Yields 8 servings

Ingredients:

- Barbecue Rub (see below)
- 1 (2.5 lb) boneless pork loin roast
- 1 cup Barbecue sauce
- Cider Vinegar (to taste)
- Salt (to taste)
- Pepper (to taste)
- Brown Sugar (to taste)

BBQ Rub (makes enough for 5lbs pork)

- 1/4 Cup packed brown sugar (I used light brown)
- 1/4 Cup sweet paprika (I used regular)
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 1 Teaspoon ground cumin
- 1 Teaspoon cayenne pepper
- 1/2 Teaspoon salt

Using a fork, prick pork all over. Rub the pork loin with 1/2 the rub noted. Save the rest of that rub for another time. Wrap pork loin in plastic wrap and refrigerated from 8 to 24 hours.

Unwrap pork and place in crock-pot.

Spread barbeque sauce evenly over pork, cover and cooke until pork is tender, 9 to 11 hours on low or 5 to 7 hours on high.

Transfer pork to bowl, let cool slightly, then shred into bite size pieces. Discard excess fat; cover to keep warm. Let braising liquid settle for 5 minutes, then remove fat from surface using large spoon. Season with salt, pepper, sugar & vinegar to taste.

Toss shredded pork with 1 cup of braising liquid, add more liquid as needed to keep meat moist. Serve with barbecue sauce.