

Crockpot Barbecue Pork Sandwiches

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Ingredients:

Italian Loaf

3 – 4# Pork Roast

1 cup frozen chopped onion (or ½ fresh onion, chopped)

2 apples (I use Braeburn), chopped

1 cup barbecue sauce

½ cup ketchup

¼ cup water

2 TBSP lemon juice

3 TBSP brown sugar

3 TBSP Worcestershire sauce

1 tsp cumin

1 tsp chili powder

½ tsp garlic powder

½ tsp salt

½ tsp pepper

Directions:

NOTE: I have made this with a frozen Pork Roast, just allow to cook a few hours longer.

*Place the roast in the crockpot. Cover with the onion and apples.

*Mix the rest of the ingredients together, pour over the roast and cook on high for 1 hour.

*Turn meat over and cook another hour.

*Turn crockpot down to low and allow to continue cooking for 5 hours.

*Remove meat, slice, return to crockpot and cook for one more hour.

*Slice bread and serve pork and sauce on the bread.