

LIVE GORGEOUSLY

Dr Pepper BBQ Pork with Blue Cheese Coleslaw

Coleslaw

1 bag coleslaw mix
1/3 cup dried cranberries (don't leave out)
1/3 cup blue cheese crumbles
3/4 cup ranch
1/3 cup mayonnaise
(9 pieces) an undisclosed amount of bacon, crumbled

1. Cook your bacon. I bake mine in the oven. Here is a link. Perfect bacon every time.
2. Combine all other ingredients in bowl.
3. Crumble bacon. Add it, however much your heart desires. <3
4. Season with salt and pepper.

BBQ Pork

3 pound pork roast (Or Beef or Chicken) (NOT FROZEN)
2 T olive oil
Montreal Steak Seasoning
3-4 Dr. Pepper or Coke
1 T Worcestershire
1 T Liquid Smoke
1/2 Onion (minced/finely chopped)
1/2 Bell Pepper (minced/finely chopped)
1 1/2 - 2 C Sweet Baby Rays BBQ Sauce

1. Season Pork Roast generously with Montreal Steak Seasoning. Pat the seasoning into the roast with your fingers.
2. Heat Olive Oil in skillet.
3. Brown Roast on both sides, remove from skillet.
4. Poke the Pork Roast with fork a few times and transfer it to a large crock pot.
5. Pour the soda over the top of your meat. Add onion, bell pepper, liquid smoke, and Worcestershire. Cover and cook on low for 7 hours, or until the meat shreds nicely with a fork.
6. Remove the roast from the pan, shred it all up. Drain the soda juices from the crockpot. Place the shredded roast back in the crockpot and add bbq sauce, cook for an additional hour.
I serve mine on toasted buns. Put a little butter on your buns (that sounds funny) and put under broiler for 2-3 minutes. Enjoy!