

BBQ Pulled Pork

This is an original recipe created by Allison Cox

1 4-5 pound bone-in pork butt
2 18 oz bottles of BBQ sauce (any variety)
1 white onion, diced
1/2 tsp ground mustard
1/4 tsp red pepper
1/4 tsp garlic powder
1/4 tsp chili powder
1/4 tsp salt
1 tbsp olive oil

Heat the oil over medium heat in a large skillet.

Combine seasonings in a bowl and rub the mixture all over the pork butt. Add seasoned pork butt to the warm skillet (you don't want the oil to be boiling or the pork will burn). Brown pork butt on all sides.

Dice the onion and add to the bottom of a crock-pot. Add about 1/4 of each of the BBQ sauces—if you got two different kinds, which I frequently do. If not, just add 1/2 of one. Stir the BBQ sauce(s) with the onion to coat. Spread mixture evenly over the bottom of the crock-pot to create a bed for the pork butt.

Once the pork butt is browned on all sides, put it on top of the onion/BBQ sauce bed. Pour the remainder of the BBQ bottles over the pork. Turn the crock-pot on high and cook for about 6 hours.

Serve on Texas Toast or on hamburger buns with cheddar cheese.