Pulled Pork with Baked Beans

4-5lbs pork roast (shoulder or boston butt)

32oz vegetable, chicken or beef broth

½t salt

1t pepper

3-4 garlic cloves, minced

1 onion, sliced

1 bottle favorite BBQ sauce

1 14.5oz can crushed tomatoes

1 can Bush’s Baked beans

In large crockpot mix broth and seasonings, add roast. Cook on low for 8hrs if meat is thawed, overnight if meat is frozen. Remove pork and shred, discard juices. Put remaining ingredients in crockpot, add shredded pork and mix well. Cook on low for an additional 2hrs.