

Mayor Fred's Pulled Pork Dinner

by Mayor Fred

Prep: 10 mins

Crock pot: 8-10 hours

Ingredients

- 1/2 cup packed brown sugar
- 4 Tbsp. each paprika and dried minced onions
- 3 tsp chili powder
- 3 tsp salt
- 1 tsp garlic powder
- 1 tsp allspice
- 6 lb bone-in pork shoulder
- 1 1/2 cup apple cider vinegar
- 1/2 cup scallions
- Dinner rolls

Directions

Mix 2 Tbsp of the brown sugar, the paprika, minced onion, chili powder, salt garlic powder and allspice. Sprinkle 1 Tbsp into the bottom of the slow cooker; stir to mix. Add pork.

Cover and cook on low for 8 to 10 hours until pork is fork tender. Remove pork to cutting board and shred, discarding bones and fatty pieces. Return to slow cooker.

Served on a dinner roll. Sprinkle with scallions. Pairs nicely with sweet coleslaw on top or the side. Feel free to add a dash of hot sauce on top!
Enjoy!