



SLOW COOKER PULLED PORK

8+ servings | 5 - 10 hours cook time

INGREDIENTS

2 medium yellow onions, thinly sliced
4 garlic cloves, smashed
1 cup chicken stock or broth
4 -5 pound pork shoulder
¼ cup SoLA rub down Pork Seasoning

DIRECTIONS

- 1) Place onions and garlic in an even layer in slow cooker, pour chicken stock over.
- 2) Rub pork with seasoning blend until well coated.
- 3) Place pork in slow cooker and set on low for 8 - 10 hours or high for 5 - 6 hours.
- 4) Once done, shred and serve hot on buns or in your favorite BBQ sauce.