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Easy Pulled Pork BBQ

Prep Time: 15 minutes Cook Time: 8 hours

SERVES 8-10

Ingredients:

1 (5 pound) pork butt roast
salt and pepper to taste
1 (14 ounce) can beef broth
1/4 cup Orange Juice

Steps:

1. Cut roast in half. Rub each half with salt and pepper, and place in the slow cooker. Pour broth and juice over the meat.
2. Turn the slow cooker to Low, and cover. Cook for 6 to 8 hours, or until the roast is fork tender.
3. Carefully remove the roast to a cutting board. Pull the meat off the bone with a fork. You may also chop it with a cleaver afterwards, if you like it really finely cut.
4. Serve on a bun topped with your favorite barbeque sauce and coleslaw.