



Slow Cooker Pulled Pork

Prep Time: 10 minutes Cook Time: 6 hours

SERVES 8

Ingredients:

- 1 (2 lb.) pork tenderloins
- 1 (12 oz.) can or bottle root beer
- 1 (18 oz.) bottle of your favorite barbecue sauce
- 8 hamburger buns, split and lightly toasted

Steps:

1. Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and shreds easily, 6 to 7 hours.
Note: The actual length of time may vary according to individual slow cooker.
2. Drain well. Stir in barbecue sauce. Serve over hamburger buns.

Try topping your sandwich with slaw and serving potato chips!