

Slow Cooker Pulled Pork

2 tbs. dark brown sugar
2 tbs. chili powder
1 tbs. Kosher salt
1 tsp. ground cumin
1/4 tsp. ground cinnamon
1 5 lb. pork butt (Boston butt roast) | (bone-in if possible, but boneless works, too)
2 medium yellow onions, peeled and quartered
6 garlic cloves, peeled and smashed
1 cup beef stock
2 bottles of your favorite BBQ sauce (Stubb's Original Recipe rules in our house)

Turn your slow cooker on low (or preheat your oven to 275).

Mix first 5 ingredients (through cinnamon) together in a small bowl. Spread rub evenly over the roast, using all of the rub.

Place the onions and garlic in the bottom of the slow cooker or roasting pan. Place the pork on top, sprinkling on any extra rub that didn't make its way onto the pork butt. Pour the beef stock all around the roast (but not over it).

Cover and cook for 10–12 hours, until the meat shreds easily with a fork.

Remove the meat to a cutting board and shred, discarding the fat and bone. Combine with 1 bottle of your favorite BBQ sauce. Add more sauce, ½ a bottle at a time, until you are satisfied with how saucy and moist your pork is.

Garnishes:

Coleslaw
Dill pickle slices
Pickled jalapeño slices
Red onion



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