

## **Pulled Pork in the Crockpot**

Someone shared this recipe with us many years ago. We used to serve it at our Big Bear Quilt-Away retreats for lunch along with coleslaw and a big bag of potato chips (of course!)

### *Ingredients:*

4 - 5 lbs pork shoulder (trim off fat)

2 cups water

6 - 10 garlic cloves - whole

Two large onions - one sliced and one diced.

18 - 20 oz BBQ sauce

Put pork, water, garlic and sliced onion into the crockpot. Cook 8 - 10 hours on low. Take meat out and cool. Pour juice through a strainer and save. Discard onion and garlic.

Put pork back into crockpot. Add ½ to 1 cup strained juice and diced onion. Add BBQ sauce. Cook 1 hour. Serve over warm buns.