



Slow Cooker Barbecue Pulled Pork



3-4 lb. pork shoulder roast

salt and pepper

1 18-oz. bottle barbecue sauce

½ c ketchup

¼ c Worcestershire sauce

2 t mustard

2 T brown sugar

1 T butter

buns

Generously salt and pepper roast. Place in crock pot with 1 cup water. Cook 8-10 hours on low. Remove roast and shred with forks. Discard liquid. Mix barbecue sauce, ketchup, Worcestershire sauce, mustard, brown sugar and butter in crock pot. Add shredded pork and stir until combined. Cook on low for another hour. Serve on buns*.

*Buns can be plain, buttered, plain/toasted or buttered/toasted.