



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Slow Cooker Pulled Pork

Ingredients

- 1 Boneless Pork Butt
- 2 Tbsp. [B&B's Best Butt Rub](#)
- 1 Cup [B&B's Best BBQ Sauce](#) (I like the Mo Bacon or Sweet Heat)

Instructions

1. Sprinkle each all sides of the pork butt with [B&B's Best Butt Rub](#).
2. Place in a slow cooker add and almost cover with water.
3. Cover and cook on low for 10 hours.
4. Remove from Slow Cooker and let stand for 30 minutes.
5. With large fork or meat claws pull the pork in small, shredded pieces.
6. Pour [B&B's Best BBQ](#) over pulled pork and stir to coat.
7. Serve on plate or on buns for pulled pork sandwiches.

