

## Slow Cooker Pulled Pork

### WHAT YOU WILL NEED

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|---|----------------------------------|
| 1 jumbo red onion, thinly sliced              | 1/2 teaspoon ground cumin        |
| 4 medium garlic cloves, thinly sliced         | 1/4 teaspoon ground cinnamon     |
| 1 cup low-sodium chicken broth                | 1/2 tablespoon basil             |
| 1 tablespoon packed dark brown sugar          | 5 pounds Boston Butt Pork Roast  |
| 1 tablespoon chili powder                     | Kraft BBQ Sauce or your favorite |
| 1 tablespoon kosher salt, plus more as needed |                                  |

### HOW TO PREPARE

Place the onions and garlic in an even layer in the slow cooker and pour in the stock or broth. Combine the sugar, chili powder, measured salt, cumin, cinnamon and basil in a small bowl.

Pat the pork dry with paper towels. Rub the spice mixture all over the pork and place the meat on top of the onions and garlic. Cover and cook until the pork is fork tender, about 6 - 8 hours on high or 8 - 10 hours on low.

Turn off the slow cooker and remove the pork to a cutting board. Set a fine-mesh strainer over a medium heatproof bowl. Pour the onion mixture from the slow cooker through the strainer and return the solids to the slow cooker. Set the strained liquid aside. If the pork has a bone, remove and discard it. Using 2 forks, shred the meat into bite-sized pieces, discarding any large pieces of fat. Return the shredded meat to the slow cooker, add the barbecue sauce and mix to combine. Serve on bun or plate and enjoy!

