



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Crock Pot Pulled Pork

Pulled pork is a really succulent dish that originated in the Carolinas where pork is revered as the only critter suitable for a real barbecue. Now while we in Texas know that big beef briskets produce the only authentic barbecue, we do like our pork too, and admit that they've created a mighty tasty dish in pulled pork. While the dish is normally made from a whole hog cooked for a day or so over an open pit, we figured that was a little impractical for everyday cooking, so we made it a whole easier by cooking it in a crock pot. To be sure we captured the good smoky flavor of the original recipe, we used our **Fredericksburg Farms Peach-Pecan Bar-B-Que Sauce**.

To Serve 8 to 10.

4 pounds boneless pork shoulder, trimmed of excess fat
Kosher salt or sea salt and freshly ground black pepper
1 large onion, roughly chopped
4 large garlic cloves, minced
2 bottles **Fredericksburg Farms Peach-Pecan Bar-B-Que Sauce**
1-1/2 cups rich beef broth

Season the pork all over with salt and pepper. Place onion and garlic in a large crock pot. Place pork on top. Whisk together the two bottles of **Peach-Pecan Bar-B-Que Sauce** and the beef broth. Pour the sauce over the pork and vegetables. Cover pot and cook on high for 30 minutes. Lower heat to low and cook for 8 hours.

Remove the meat from the crock pot and place on a large cutting board. Puree the onions, garlic, and sauce in blender until smooth; set aside. Using two forks, pull the pork apart into shreds; return meat to crock pot and pour the pureed sauce over the top, stirring to blend well. Cook on low heat for another 30 minutes. Serve hot.

Note: Pulled pork makes a great sandwich piled on toasted burger buns.