

BETSY KARR



CROCKPOT PULLED PORK

PREP TIME
15 minutes

COOK TIME
8 1/2 hours

TOTAL TIME
8 hours 45 minutes

Ingredients

2 pounds pork butt
1 1/2 tablespoon black pepper
1/2 teaspoon chili powder
1/4 teaspoons ground cinnamon
1/2 onion, roughly chopped
3 cloves garlic, minced
green onions for garnish
1/2 lime juice once it's served (optional)

Directions

1. Get your crockpot ready.
2. Dice onions and mince garlic and place at the bottom of the crockpot.
3. Combine salt, pepper, chili powder, and cinnamon.
4. Once seasoning is mixed, rub down your pork butt coating it evenly.
5. Place pulled pork on top of the onions.
6. cover with a lid and cook for 8.5 hours on low temperature.



Follow me @betsykarr

www.betsykarr.com