

Easy Slow Cooker Pulled Pork

INGREDIENTS:

- 2 medium yellow onions, thinly sliced
- 4 medium garlic cloves, thinly sliced
- 1 cup chicken broth
- 1 T brown sugar
- 1 T chili powder
- 1 T sea salt
- ½ tsp. ground cumin
- ¼ tsp. cinnamon
- 1 (4-1/2 to 5 pound) boneless or bone-in pork shoulder

PROCESS:

- Place the onions and garlic in an even layer in the slow cooker and pour in the chicken broth.
- Combine the brown sugar, chili powder, salt, cumin, and cinnamon 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 to 8 hours on high or 8 to 10 hours on low.
- Turn off the slow cooker and remove the pork to a cutting board. Using 2 forks, shred the meat into bite-sized pieces, discarding any large pieces of fat.

Enjoy!

From: chow.com