

### Pulled Pork BBQ

Tailgating is as much a part of football as the game itself...and depending on who you root for...might be even better than the game?

Whether you have friends over to watch the game or your tailgating at the stadium...great food is a key to the fun!...So with that in mind here is a recipe that is easy and sure to be a winner around any table... I've used this recipe for years...borrowed from Uncle George...he owed a BBQ joint in Radcliff, Ky called the Kentucky Giant....he loved to cook some Q....and he loved to watch football and eat it. He used the pit...but a slow-cooker is a nice trick to get fork tender juicy pork.

Everybody has got their own opinion about their favorite BBQ...let me state unequivocally...there is no such thing as bad Q....I had it in Texas...North Carolina...Kentucky....New York City...and others...and have never been disappointed...so if you have a regional favorite... celebrate it and embrace...life is short..."eat more Q!"

Pulled pork barbecue is pretty much heaven on a bun as far as I'm concerned and it seems every region has their own way of doing it. In Alabama, the barbecue is smoked and juicy served with sweet tangy sauce and dill pickles, pork has always been my favorite...the flavorful juices...the textures....it's on my top 5 list of food favorites for sure.

Here is a super easy BBQ Pork recipe that will give you excellent results...and keep you enjoying the game and friends.

#### Ingredients

Pork Roast (approximately 5 pounds)

1 tablespoon salt

1 teaspoon black pepper

1 1/2 cups cider vinegar

2 tablespoons brown sugar

1 tablespoon hot sauce

1 teaspoon crushed red pepper flakes

#### Instructions

Put roast in slow cooker and sprinkle salt and pepper over. Pour cider vinegar over. Cover with lid and cook on low for twelve hours (I cook it overnight). Remove pork roast and shred with forks (this will be very easy). Drain juices from slow cooker, reserving two cups of liquid. Return pork to slow cooker. To the reserved liquid add: Brown sugar, hot sauce, and crushed pepper flakes. Stir well. Pour over shredded pork

and place lid back on. Place on low or warm setting until ready to serve. Can be made ahead of time and refrigerated, reheating in the microwave.

I estimate this to make enough for about eight sandwiches, give or take.

This recipe makes it's own sauce...and is not too spicy...add your own to give it a kick if you like...

I have a great recipe for homemade barbecue sauce...I will share very soon...fun to make...put up in mason jars and give as housewarming gifts.

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