



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Slow-Cooker Pulled Pork –**

**1 (3 lb.) boneless pork shoulder, skin and excess fat removed**  
**1 onion, chopped**  
**½ cup low-sodium chicken broth or water**  
**2 cups bottled or homemade barbecue sauce**  
**2 tbl. mustard**  
**2 tbl. honey**  
**1 tbl. soy sauce**  
**Salt and pepper**

**1. Trim pork of any excess fat. Scatter onion over bottom of slow cooker and place pork on top. Add broth, cover and cook on low until very tender, about 8 hours. Remove meat and let cool.**

**2. When cool enough to handle, pull meat into thin shreds, removing all fat and gristle. Skim excess fat from liquid in slow cooker.**

**3. Return pulled pork to slow cooker and stir in barbecue sauce, mustard, honey and soy sauce. Season with salt and pepper. Cook for 1 hour longer on low. If desired, serve with hamburger buns and sides of pinto beans, corn, tomatoes and coleslaw.**

***Credit: myrecipes.com***