

# BBQ

# Pulled Pork Sandwich

3 Winks Design



## INGREDIENTS:

- 8 lb pork butt
- 1 tbsp dry mustard
- 2 tsp water
- 1/4 cup salt
- 1 tbsp onion powder
- 1 tbsp salt
- 1/2 tsp pepper
- 1 tsp garlic
- 1 cup apple cider vinegar
- 1 cup water

## Directions:

- Cut off the excess fat on your pork but until it is no more than a 1/4 inch thick.
- Mix together mustard and 2 tsp water to form a dry paste.
- Rub mustard paste all over pork.
- Mix together your seasonings to make a dry rub.
- Rub seasoning mix all over your pork.
- Mix together vinegar and water.
- Inject mix into your pork. The meat will bulge out but that is okay.
- Put meat into 6 qt crock pot. Pour a small amount of apple cider vinegar (1/2 cup) around the pork.
- Cover and cook on low for 8 hours.
- Allow pork to cool for at least 1/2 an hour.
- Shred pork with hands or fork.
- Place shredded pork in a shallow pan and pour a small amount of the liquid in the crock pot over the top to keep the meat moist.