

CASEY'S EASY PULLED PORK

Ingredients

- 1 cup Casey's Dry Rub (see recipe below)
- 3 cooking onions, thinly sliced
- 1 14oz. can chicken broth
- 1 5-7lb. bone-in pork shoulder (pork butt)
- 1-2 cups favorite barbecue sauce (optional)

Preparation

Place onions in even layer on bottom of crock pot. Add chicken broth. Evenly rub Casey's Dry Rub over pork shoulder and place meat on top of onions and broth. Cover and cook on low heat 8-10 hours or on high 6-8 hours.

Turn off crock pot and place pork on cutting board. Remove bone and any large pieces of fat and discard. Take two forks and shred pork into bite size pieces.

Pour liquid from slow cooker through fine mesh strainer into large bowl. Discard solids in strainer. Add pork back to slow cooker. Add one cup of barbecue sauce to shredded meat and add one cup of strained liquid and combine. If you want pulled pork with more sauce continue adding barbecue sauce and cooking liquid until you have right consistency.

Put crock pot to warm setting and cover until ready to serve.

Casey's Dry Rub

- 8 tbsp. tightly packed light brown sugar
- 3 tbsp. kosher salt
- 1 tbsp. chili powder
- 1/2 tsp. paprika
- 1/2 tsp. cayenne pepper
- 1/2 tsp. ground black pepper
- 1/2 tsp. crushed red pepper
- 1/2 tsp. Old Bay Seasoning
- 1/2 tsp. onion salt
- 1/2 tsp. char seasoning
- 1/2 tsp. cumin