

Crockpot Root Beer Pork

Ingredients:

- 2-3 lbs of pork tenderloin
- 1 can or bottle of root beer
- 1- 18oz bottle of barbecue sauce
- 8 hamburger buns, split and toasted if desired

Directions:

Place pork tenderloin in a [crockpot](#) and pour root beer over meat.

Cover and cook on low for 4-6 hours, or until pork shreds easily with a fork.

Once cooked, drain and discard liquid.

Shred the pork and place back into the slow cooker.

Toss with barbecue sauce and serve immediately, or keep warm in the slow cooker until ready to serve.

Serve on hamburger buns. Especially good with some [Cole Slaw](#)

Enjoy!