

## **Easy Pulled Pork**

### **Ingredients:**

- 6-8 pound Boston Butt or Shoulder Roast
- 1 Tablespoon each of:
  - Salt
  - garlic powder
  - onion powder
  - chili powder
- 1 teaspoon each of:
  - black pepper
  - cumin
- ½ teaspoon each of:
  - ground cloves
  - cayenne, optional
- 1 onion, minced
- 1-2 t. minced garlic

### **Directions:**

Mix your dry seasonings together and coat the roast on all sides.

Place the meat in the slow cooker and add the onions and garlic.

Cook on high for 4-6 hours or low for 8-10 hours, or until tender.

This will fall apart when finished and is great for sandwiches, tacos, wraps, salads, lunch, dinner, cold plates, or even breakfast!

This can also be cooked ahead and put in the freezer for later... if it lasts!