

Pulled Pork Sandwiches

Ingredients:

4 # pork roast or loin

12 oz root beer

Medium bottle KC Masterpiece BBQ Sauce

Pepper

Garlic powder or minced garlic

1 onion in large chunks

Instructions:

Put the pork in the crock pot for 6-8 hours, with the fat still on, covered in the root beer, onion, pepper, and garlic. When the meat is fork tender, remove the onions, broth, and fat from the meat. Tear the meat with 2 forks. Add the BBQ sauce to taste. Serve.