

# **The Unemployment Cookbook: Slow Cooker BBQ Pulled Pork**

## **INGREDIENTS:**

- 3-4 lbs boneless pork loin, trimmed of fat**
- 1 bottle (18-24 oz) BBQ sauce**
- 1 bottle (12 oz) beer**
- 2 medium onions, chopped**

## **DIRECTIONS:**

- \*Place pork loin in slow cooker**
- \*Cover with onion, BBQ sauce, beer**
- \*Cover and cook on high for four hours**
- \*Remove pork and shred with forks**
- \*Return pork to slow cooker and mix thoroughly with BBQ sauce mix**
- \*Cook additional one hour**

