

Crock Pot Pulled Pork

1 Boneless Pork Shoulder Roast (2 1/2 to 3 pds.)

1 c Chopped Apple

1/4 c Apple Juice

2 T Liquid Smoke

Busters Championship Seasoning

Bottle of Busters BBQ Sauce (Original or Habanero)

Sandwich Rolls

Coleslaw (Optional)

1. Place chopped apples, liquid smoke and juice in bottom of cooker.

2. Rub Championship seasoning on roast and place roast in cooker.

3. Cover and cook on LOW setting for 7 to 12 hours. (When you can easily remove bone, roast is done.)

4. Remove roast from cooker, discard most of renderings and pull or chop pork and return to cooker.

5. Serve on buns, topped with Sauce, and slaw, if desired. Delicious with beans and coleslaw!

Serves 4

