

## Slow Cooker Pulled Pork

### Ingredients

- One 5 – 6 lb pork shoulder
- ½ cup white wine
- ½ cup barbecue sauce: whatever you want
- 2 onions, sliced
- 1 teaspoon ground pepper
- 4 cloves garlic, crushed

### Pork Dry Rub:

- 1 tbsp Thyme
- 1 tbsp Chile powder
- 2 tbsp Brown Sugar
- 1 tbsp Sweet Paprika
- 1 tbsp Smoked Paprika
- 1 tbsp Dry Mustard
- 1 tbsp Black Pepper
- 1 tsp Sea Salt

### Directions

Mix wine, barbecue sauce, garlic and pepper together, set aside  
Slice onions and place in the slow cooker  
Rub the pork all over with dry rub mix  
Place pork on top of onions  
Pour sauce mixture over pork  
Cover and cook on low for 6 to 8 hours

After it is done, carefully remove the pork to a large cutting board. Save the onions, but toss away the sauce. Pull pork apart with two forks, discarding any fat you find, mix with the onions.