



BBQ Pulled Pork Sandwich

Ingredients

For the Pulled Pork:

- 4 pounds pork shoulder roast
- 5 to 6 whole cloves
- 3 tablespoons Smokey BBQ Rub (recipe below)
- 2 red onions, thinly sliced
- 16 ounces (2 cups) barbecue sauce
- 2 cups water
- Rolls or buns, for serving

Smokey BBQ Rub (Yields ~1 cup):

- 1/4 cup granulated sugar
- 3 tablespoons brown sugar
- 2 tablespoons dark chili powder
- 2 tablespoons smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon freshly ground black pepper
- 1 tablespoon kosher salt
- 1 teaspoon dry mustard
- 1/2 teaspoon cayenne pepper

Instructions

1. Make the Smokey BBQ Rub

In a small bowl, mix together all ingredients for the rub until well combined. Store in an airtight container if not using immediately.

2. Prep the Pork

- Insert the whole cloves into the pork shoulder roast.
- Generously rub the entire surface of the pork with 3 tablespoons of the Smokey BBQ Rub.
- Place the pork in a **slow cooker**, and scatter the sliced red onions over the top.
- Pour in 2 cups of water.

3. Slow Cook

Cover and cook on **LOW for 8 to 10 hours**, until the pork is fall-apart tender.

4. Shred the Meat

- Remove the pork from the slow cooker. Discard the cloves, any excess fat, and the cooking liquid.
- When cool enough to handle, shred the meat using two forks or your hands.

5. Finish the Pulled Pork

Return the shredded pork to the slow cooker.

Add the **barbecue sauce** and stir to coat evenly.

Heat on **LOW for 1 to 2 more hours** to let the flavors blend.

6. Serve

Spoon the warm pulled pork onto your favorite sandwich rolls or buns.

Serve with coleslaw, pickles, or chips on the side for a complete meal.