



Pork Shoulder BBQ

Ingredients

- 1 (3-pound) boneless pork shoulder (Boston Butt) roast
- $\frac{3}{4}$ cup apple cider vinegar
- Salt and ground black pepper, to taste
- 1 cup barbecue sauce (or to taste)

Instructions

1. Prepare the Pork

Place the pork shoulder into the slow cooker. Pour the cider vinegar over the pork to coat all sides evenly. Season generously with salt and black pepper.

2. Slow Cook

Cover and cook on **LOW** for **10 to 12 hours**, until the pork is very tender and shreds easily with a fork.

3. Shred the Pork

Transfer the cooked pork to a platter or cutting board. Discard the liquid from the slow cooker. Shred the pork using two forks, removing any excess fat.

4. Add Barbecue Sauce

Return the shredded pork to the slow cooker. Add the barbecue sauce and stir to coat evenly. Cover and cook on **LOW** for an additional **30 minutes** to allow the flavors to meld.

5. Serve

Serve hot on buns, over rice, or alongside coleslaw and cornbread.