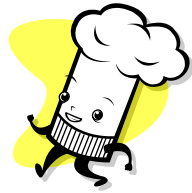


Eva's Pulled Pork Sandwiches



Ingredients:

2 T	Chili powder
1T	Onion powder
1 ½ tsp	Garlic powder
2 tsp	Kosher salt
1 tsp	Freshly ground black pepper
	Pinch of cayenne pepper, optional
5 lbs	Boneless pork butt or shoulder
2 cups	Barbeque sauce (homemade or store bought)
10-12	Hamburger-style buns

Directions:

In a small bowl, mix the chili powder, onion powder, garlic powder, salt, pepper, and cayenne, if using. Rub the spice mixture on all sides of the pork. Cover and refrigerate for at least 2 hours, or overnight.

Place pork in a slow cooker. Set on low heat and cook for 10 hours. Transfer from the slow cooker to a roasting pan and shred with two forks, removing any large pieces of fat. Pour the broth into a heatproof pitcher or large fat separator, and skim off the fat. Put the pork back into the slow cooker. Combine the barbeque sauce and 3 cups of the skimmed broth. Stir into the pork and cook 2 hours. Using a slotted spoon, remove the pork from the slow cooker. Place the meat on a serving platter or on individual buns. Serve with remaining sauce alongside.