

BBQ Pulled Pork in Cider

My sister's speciality... Easy to prepare and always a hit at parties



Ingredients

- Joint of shoulder pork, as big as you can fit in the slow cooker.
- Packet of BBQ seasoning
- BBQ sauce
- Can of cider

Procedure

1. Rub the pork all over with the BBQ seasoning.
2. Put the pork in the slow cooker on high.
3. Pour the cider all over the pork.
4. Cook on high for 6-8 hours.
5. Take out the pork and pull it apart with two forks.
6. Mix in as much BBQ sauce as you like.
7. Eat it now or pop it all in the oven for a few minutes to crisp up the top of the pork.
8. Serve in a wrap with whatever you like – salad goes really nice.