

## Pulled Pork Sandwiches

**SERVES:**

4

**PREP TIME:** 15 Mins

**COOK TIME:** 7 hours

## INGREDIENTS

- Pork
  - 1 TSP Thyme
  - 1/2 TSP Salt
  - 1/2 TSP Pepper
  - 1 TSP Ancho Powder
  - 3 TBSP Olive Oil
  - 1/2 Onion
  - 1 Spoon Garlic
  - 1 Cup Barbecue Sauce
  - 1/2 Cup Cider Vinegar
  - 2 Slice of Bacon

## DIRECTIONS

1. Rub pork with thyme, salt, pepper, and ancho.
  2. Place in skillet at medium high with olive oil.
  3. Brown all sides and place in slow cooker.
  4. In skillet, sautee onions, then add in garlic and barbecue sauce. Stir together. Cook for 1 additional minute.
  5. Turn off heat and add cider vinegar. Stir.
  6. Add to slow cooker along with bacon.
  7. If 1/3 of pork is not covered, add chicken broth.
  8. Cook on low for 7 hours.

## NOTES

