



Recipe for: Pork Barbecue (Crock Pot)

From: Mom Lyons

2 onions sliced

4-5 lb pork roast

5-6 whole cloves

16 oz bottle barbecue sauce

Put 1/2 onions in bottom  
of crock pot. Cut roast into pieces  
and add next. Add cloves + rest of onion  
Cover with water and cook 10-12 hr. Low  
Shred meat with fork.

(over)

Makes: \_\_\_\_\_

Return meat to slow cooker and add  
barbecue sauce. Cover + cook on high 1-3 hr  
or low 4-6 hr. stirring 2-3 times  
- or just use the amount of pork  
you want and add barbecue sauce  
and simmer on stove.

Ref. remaining shredded pork  
and use later. Can freeze also.  
(Do not add barbecue sauce until  
serving)