

Dustin's Crock Pot BBQ Pork

Crock pot

Pork shoulder (butt)

Garlic salt

Real coke cola (mexican cola,real sugar)

Favorite BBQ sauce,I prefer Sweet baby rays but it does have a lot of High fructose corn syrup, so if you can find a naturally sweet alternative. that is fine also

Set the crock pot to low. Cover the pork in garlic salt. Submerge the pork 3/4 with cola. Let cook on low overnight 6-8 hours.

Separate pork and mix in sauce.

Serve on bun with pickles.

Enjoy!!! Feel free to pass my name and contact info along if I can't join in.

Thank you,

Dustin Pittman

Real Estate Broker

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