

## **Beer Braised Pulled Pork**

<http://unihomemaker.com/2013/02/22/beer-braised-pulled-pork/>

### ***Ingredients:***

- 1 (4-5 pound) bone-in or boneless pork shoulder or pork butt
- 1 (12 ounce) bottle of beer
- 1 (18 ounce) bottle of your favorite barbecue sauce

### ***Preparation:***

Place the pork in a slow cooker and pour the beer in over the meat. Cover and cook for 6-8 hours or until tender.

Once the meat finishes cooking, discard the cooking liquid. Shred the meat with two forks or cut the meat into small pieces and place it back into the slow cooker. At this point, you can pour the barbecue sauce over all the meat or you can pour it over half of the meat. You can save the remaining half without barbecue sauce for something else, which is what I have done here. Stir well to combine. Serve immediately or keep warm in the slow cooker until ready to serve.