



- 1 boneless pork shoulder or butt roast (3-4 lb.)
- 1 tsp. Salt
- 1 tsp. Cumin
- 1 tsp. Paprika
- 1 tsp. Smoked paprika
- 1 tsp. Black pepper
- 1/2 tsp. Ground red pepper
- 1 tsp. Garlic powder
- 1 bag (frozen) onions and peppers (sliced)
- 1 bottle (18 oz.) BBQ sauce
- 1/2 cup light brown sugar

Trim excess fat. Combine salt, cumin, paprika, peppers, and rub all over roast. Place onion pepper mixture in slow cooker. Add pork. Combine BBQ sauce and sugar, pour over meat. Cover and cook on low 10-12 hours. Remove roast and shred with two forks. Serve with rice or buns.

Brought by Fatima Offut