

## Carolina BBQ!

- 2–3 pounds pork shoulder butt roast (I also will use a loin at times)
- 3 tablespoons brown sugar
- 1 tablespoon smoked paprika
- 1 teaspoon salt, 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 large onion, sliced
- 1 cup apple cider vinegar
- ¼ cup Worcestershire sauce
- ¼ teaspoon cayenne pepper
- 2 tsp. crushed red pepper (optional, I double the cayenne and do not use the red pepper)
- 1 tablespoon brown mustard
- 1 teaspoon ground mustard

Cut onion in large pieces and place on bottom of slow cooker. Then add all ingredients except pork and stir to mix. Place pork on top of chunked onion and place on low in your slow cooker for 6-8 hrs, shred, serve!