

# Crock Pot BBQ Pork Sandwiches



Hot, satisfying pulled pork sandwiches – ready for you when you get home from work...

## What you need:

- 2 pound pork loin roast
- 1 teaspoon liquid smoke
- 1 Tablespoon olive oil
- water

## RUB:

- 1 teaspoon olive oil
- $\frac{1}{2}$  teaspoon liquid smoke
- 1 Tablespoon brown sugar
- 1 Tablespoon cider vinegar
- 1 teaspoon each: Hot Mexican chili powder, chipotle chili powder, ancho chili powder, garlic powder and onion powder
- 2 teaspoons lemon pepper
- 1 Tablespoon garlic salt

## How to Do it:

Mix all the ingredients for the rub in a bowl. Evenly divide and rub both sides of the roast well, pushing in while rubbing. Set aside for about 30 minutes. Do not discard the extra rub.

Place the roast in a crockpot. Mix the remaining rub with 1 Tablespoon of olive oil, 1 teaspoon of liquid smoke, and 1 cup of warm water – blend well. Pour the liquid around the side of the roast. Add enough water to cover just slightly more than half way.



Cover the crockpot and cook on low for 9-10 hours. The top of the roast will dry out slightly. (And watch husbands. They try to taste test too early!)



When the roast is tender and comes apart easily with a fork, gently scoop some of the liquid over the top to put some moisture into the dryer areas and remove from the crockpot.



Shred and serve on sourdough bread with or without barbeque sauce. Coleslaw is a great side dish.



Serves 4