



# BBQ Pork Sandwich

## Ingredients

- 1 (14 oz) can beef broth
- 3 pounds boneless pork ribs
- 1 (18 oz) bottle barbecue sauce (use your favorite brand or homemade)

## Instructions

### 1. Slow Cook the Pork

Pour the beef broth into your slow cooker. Add the boneless pork ribs and cook on High for about 4 hours, or until the pork is tender and shreds easily. Don't worry if it feels tough at first—give it time.

### 2. Shred the Meat

Remove the pork from the slow cooker and shred using two forks. It may resist a bit at first, but it will break down beautifully.

### 3. Sauce and Bake

Preheat your oven to 350°F (175°C). Transfer the shredded pork to a Dutch oven or cast iron skillet. Stir in the barbecue sauce until the pork is fully coated.

### 4. Finish in the Oven

Bake uncovered for 30 minutes, until the pork is hot, sticky, and infused with the sauce.

### 5. Serve

Pile onto hamburger buns and serve with French fries, potato chips, or coleslaw.