



Pork BBQ

Ingredients

- 1 ½ cups chopped onion
- 1 cup bottled barbecue sauce
- 1 cup chopped celery
- 1 cup water
- ¾ cup ketchup
- ¼ cup honey
- ¼ cup light brown sugar
- ¼ cup Worcestershire sauce
- 3 cloves garlic, chopped
- 1 tablespoon hot pepper sauce (like Tabasco®), or to taste
- 1 ½ teaspoons chili powder
- Salt and black pepper, to taste
- 1 (3-pound) pork shoulder roast

Instructions

- **Prepare the Sauce**
In a slow cooker, combine the chopped onion, barbecue sauce, celery, water, ketchup, honey, brown sugar, Worcestershire sauce, garlic, hot pepper sauce, chili powder, salt, and pepper. Stir until everything is well mixed.
- **Add the Pork**
Place the pork shoulder roast in the center of the slow cooker. Spoon some of the sauce over the top to coat.
- **Slow Cook**
Cover and cook on **Low** for **7 to 8 hours**, or until the pork is tender and shreds easily with a fork. The internal temperature should reach **at least 195°F (91°C)** for optimal tenderness.
- **Shred and Serve**
Remove the pork from the slow cooker and shred using two forks. Return the shredded meat to the sauce and mix well to coat.

Serving Suggestions

Serve warm on toasted buns, over mashed potatoes, rice, or as a topping for baked sweet potatoes.