



Shredded Pork Barbeque

Total Time: 6-7 hours

Ingredients

- 5 lb. Boneless Roast
- 2-3/4 cups ketchup
- 1/2 cup brown sugar
- 1 tablespoon dry mustard
- 1/4 cup apple cider vinegar
- 1 large onion, chopped
- 2 cups water
- 1 to 2 cloves garlic, minced

Directions

1. Combine pork, brown sugar, vinegar and water in a 6-quart heavy oven-proof pot. Bake at 375 degrees for 3 hours.
2. Remove from oven; cool. Remove all fat and any bones.
3. Shred pork; return to pot. Add mixture of ketchup, mustard, onion and garlic; stir to blend.
4. Reduce oven temperature to 300 degrees and cook, covered, for up to 4 hours.
5. Stir every half hour, adding more water/ketchup to keep well moistened

Makes 12-14 servings.

evermorefarm.com