

Pulled Pork (Slow Cooker, Main Courses)

- 2 1/2 -3lb pork shoulder
- 1 package Halladay's Pulled Pork seasoning
- 1 (12oz) can Dr. Pepper or Coca Cola
- 1 bottle barbecue sauce of choice

Coat the pork with seasoning. For best results, cover seasoned pork with plastic wrap and let sit overnight in the refrigerator. Place seasoned pork in crockpot and add the soda of choice. Cover and cook on low heat 8-10 hours. When done, the pork should shred easily. Remove the pork from the liquid and pull apart with forks. Discard the extra liquid and return the shredded pork to the crock pot. Add a bottle of BBQ sauce.

Serve as is or on the buns of your choice.