

Crock Pot Barbecue

- 7-9 lbs Boston Butt Pork Roast
- ½ 5.4 oz jar JohnBoy and Billy's Grillin' Seasonings Pork Rub
- ½ 5.5 oz jar Rib Rack BBQ Rub
- 1 regular size bottle Sweet Baby Ray's Original BBQ Sauce

Method – In a large ziplock bag, place the pork roast with both rubs. Seal and shake to coat. Allow seasoned roast to rest in its bag in the refrigerator for up to 3 days. Remove roast from bag, and place in a crock pot. Cook on low for 10-12 hours, or until you can shred the meat easily with a fork. Allow the roast to cool, then remove and shred with forks. Discard fat and bones and drain fat from the crock pot. Place the shredded meat back into the crock pot and add the barbecue sauce. Reheat on low and serve on plates or on buns. NOTE: You can use whatever barbecue rubs and/or sauces you prefer.