

Pork Barbeque (pulled pork)

Ingredients

- 1 4 lb. fresh pork butt(boneless) or Boston butt(bone in)
- 1 small onion
- 1/2 cup water
- Barbeque sauce

Directions

- Season meat with salt and pepper and place in a crock pot with the onion and the 1/2 cup of water. Cook on low for 10 hours.
- Remove from crock pot and allow to cool until you can handle it.
- Pull meat apart and discard any fat, saving 1/2 cup of the cooking liquid.
- Layer meat and barbeque sauce in a sauce pan or oven safe dish.
- Warm until heated through. Serve on a bun and enjoy.