



“Cheater Pulled Pork”

NIBBLEDISH CONTRIBUTOR

Ingredients

- One 5- to 6-pound (2.2-2.7 kg) boneless Boston butt pork roast
- 1/4 cup favourite rub mix (I used [Penzeys Taco Seasoning](#))
- 1/2 cup bottled smoke
- Favourite BBQ sauce ([Bull's Eye](#) is my fave)

Instructions

1. Cut pork butt into largish chunks.
2. Coat the meat in your favourite rub and place in slow cooker.
3. Pour in liquid smoke.
4. Cover and cook 5-6 hours on high, or 10-12 hours on low.
5. Transfer meat onto cookie tray or cutting board, let cool, and shred (I use two forks, one in each hand, and pull the meat apart that way).
6. Serve on fave buns or bread with BBQ sauce.

Makes 12-14 servings

Technique borrowed from [Cheater BBQ: Barbecue Anytime, Anywhere, In Any Weather](#) by Mindy Merrell and R. B. Quinn, tested this week at home here, and certified FANTASTIC!
