



Pulled Pork Chili

Ingredients

2 pounds Sinclair Family Farm Pork Butt
2 tbsp. brown sugar
1 tsp. garlic powder
1 tsp. salt
1 tsp. pepper
1 tsp. chili powder
½ tsp. cumin
¼ tsp. cayenne pepper
1 small red onion, diced
2 cups beef broth
One 28-ounce can tomato sauce
One 28-ounce can diced tomatoes
½ cup barbecue sauce
Two 14-ounce cans of chili beans
1 tsp. hot sauce, optional



Method

1. In a bowl mix together the brown sugar, garlic powder, salt, pepper, chili powder, cumin, and cayenne.
2. Season the pork roast well on both sides and place into your slow cooker.
3. Add the onion, beef broth, tomato sauce, diced tomatoes, barbecue sauce, chili beans, and hot sauce to the slow cooker.
4. Cover and cook on low for 8-10 hours.
8. Shred the pork using two forks and stir the chili well. Discard bone if included.

Adapted from The Salty Marshmallow