

BBQ in the Crock Pot

4 – 5 lbs pork – trim off fat

2 cups water

6 – 10 cloves garlic – whole

One large onion sliced

Cook 12 hours on low. Take meat out and cool. Pour juice through a strainer.

Add pork back to crock pot and add ½ to 1 cup broth of strained juice. Add one large onion finely chopped and 18 – 20 oz BBQ sauce.

Cook 1 hour on high or 2 hours on low.

Serve on French dinner rolls.