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## Slow Cook Cranberry BBQ Pulled Pork



### Ingredients

1 boneless pork shoulder roast (4 to 6 lb)	1/3 cup cranberry juice
1/3 cup cranberry juice	3 TBSP brown sugar
1 tsp salt	4 1/2 tsp chili powder
	2 tsp garlic powder
<b>For the sauce:</b>	1 tsp onion powder
1 can (14 oz) whole berry cranberry sauce	1/2 tsp salt
1 cup ketchup	1/4 tsp ground chipotle pepper
	1/2 tsp liquid smoke, optional

### Directions

1. Cut roast in half. Place in a 4-quart slow cooker. Add cranberry juice and salt. Cover and cook on low 8–10 hours or until meat is tender.
2. Remove roast and set aside.
3. In a small saucepan, combine the cranberry sauce, ketchup, cranberry juice, brown sugar, and seasonings. Cook and stir over medium heat until slightly thickened, about 5 minutes.
4. Skim fat from cooking juices. Set aside 1/2 cup of juices; discard remaining juices.
5. When cool enough to handle, shred pork with 2 forks and return to slow cooker. Stir in sauce mixture and reserved cooking juices.
6. Cover and cook on low about 1 hour or until heated through. Serve on buns.

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