

SLOW-COOKER BARBECUE

SERVES 12–16

INGREDIENTS

*1 5-lb (approx) Boston butt
(bone-in pork shoulder)*

*2 jars Bone Suckin' Sauce,
medium hot*

*1 jar George's Original or
Scott's Barbecue Sauce*

Place Boston butt in slow cooker. Cover with both barbecue sauces. Cook on high for 1 hr.

Reduce heat to low and cook 6–8 hrs until meat easily falls off bone.

Remove roast. Because meat will be falling off the bone and breaking apart, you will need a slotted spoon. Pull or chop pork into smaller pieces and transfer to casserole.

After meat is removed, let sauce cool and pour through a mesh strainer into a glass container. A large mason jar works well. Cover and chill sauce until fat solids form at the top. Remove fat, then pour sauce over barbecue.

Warm on low heat to serve.

DEEDEE'S NOTES:

- Recipe is best if prepared at least 1 day in advance and can be prepared 2–3 days in advance so that sauce can chill overnight. Fat will solidify at the top so that it can be easily removed.
- For barbecue sauces, you may substitute your favorite specialty sauces. I like to mix a thicker sauce with a vinegar-based sauce.
- Freezes well.