



# HARVEST BELL

*Our family farm is your family farm.*

## Easy Pulled Pork

### Ingredients

- 1 onion, thinly sliced
- 4 1/2 pounds bone-in pork loin end roast
- salt and ground black pepper to taste
- 3/4 cup cider vinegar
  
- 1/4 cup water
- 1/2 (18 ounce) bottle hickory brown sugar barbeque sauce
- 3 tablespoons brown sugar, or to taste

### Directions

1. Arrange onion slices in the bottom of a slow cooker. Season pork with salt and pepper and place over onion. Add vinegar and water.
2. Cook pork on Low for 8 hours. Transfer pork to a platter and shred with two forks. Remove and discard about half the pork juices from slow cooker and stir in shredded pork, barbeque sauce, and brown sugar.