

AM/PM Cooking: Pulled Pork Sandwiches



1. Put liner in CrockPot.



2. Put 2 cups barbeque sauce into Crockpot.



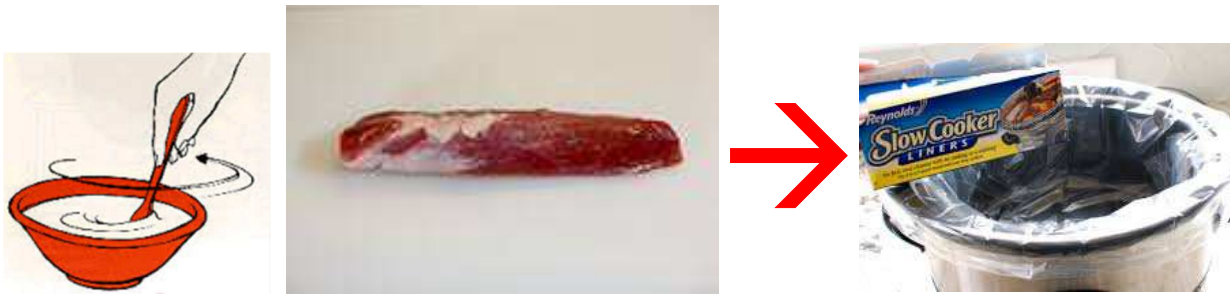
3. Chop 1 onion and add to Crockpot.



4. Add $\frac{1}{4}$ cup ketchup and brown sugar to Crockpot.



5. Mix ingredients well. Add pork loin to pot and coat in sauce.



6. Set the crock pot for 4 **or** 6 hours and cook meat.



7. When meat is done, remove from juice and shred with two forks. Serve on buns.

