

**EXTENSION FAMILY AND CONSUMER SCIENCES PROGRAM  
BRADFORD COUNTY COOPERATIVE EXTENSION SERVICE  
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**BBQ Pulled Pork**

Serves: 4

**Ingredients:**

2 lbs. pork tenderloin

12 oz. (1 can) of root beer

18 oz. (1 bottle) of your favorite BBQ sauce

4 hamburger buns, if you're making it a sandwich

**Instructions:**

1. Put the pork in the slow cooker.
2. Pour the root beer over the pork.
3. Turn your slow cooker on low and let it cook for 6-7 hours.
4. After 6-7 hours, take out your pork and set it on a cutting board.
5. Dump out the root beer from the slow cooker.
6. Shred your pork. It'll probably fall apart easily. You can do this with a fork. I did mine with the tongs I used to get the pork out.
7. Put the shredded pork back in the slow cooker and pour all the BBQ sauce on top. Mix it around to coat every piece of pork.
8. Let this cook for about another 45 minutes to an hour.
9. Serve with warm hamburger buns and don't be shy with the filling!