Slow Cooker Pulled Pork Sandwiches & Pizza

Ingredients

- 3 - 4 lb pork roast
- 1 onion, thinly sliced
- 2 cloves of garlic, minced
- 1 cup chicken broth
- 1 tbsp brown sugar
- 1 tbsp chili powder
- 1 tbsp kosher salt
- 1/2 teaspoon ground cumin
- 2 cups + 2 tbsp barbecue sauce
- 1 cup pizza cheese
- 1 pizza crust
- 2 slices of bacon, chopped
- 1 tbsp cilantro, chopped (optional)

Step one. Place the onion and garlic in the bottom of a slow cooker. Add 1 cup chicken broth.

Step two. Blot the roast with paper towels and trim as desired. Put the brown sugar, chili powder, salt, and cumin in a small bowl and rub into the sides of the roast. Place roast on top of onions. Cook on high 6-8 hours or low 8-10 hours.

Step three. Remove roast and shred with two forks. Pour onions and broth through a strainer. Return onions and shredded pork to the slow cooker. Skim fat off reserved broth. Add two cups barbecue sauce. Add broth ¼ cup at a time until moist.

Step four. Place on top of hamburger buns and serve.

For the pizza

Step one. Prepare your pizza crust according to package instructions.

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Step two. Top with 2 tablespoons of barbecue sauce, 1 cup of pizza cheese, 1 cup of pulled pork and the chopped bacon.

Step three. Cook according to pizza crust directions. Top with cilantro if desired.

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