

SLOW COOKER PULLED PORK BARBECUE

(Maria Riddle)

3 – lb. pork shoulder, well trimmed

3 T. McCormick Grill Mates Barbecue Seasoning

½ c. ketchup

½ c. cider vinegar

½ c. brown sugar

2 tsp. Worcestershire Sauce

1 tsp. ground mustard

½ tsp. crushed red pepper (opt).

Place pork in a 4 quart slow cooker. Mix remaining ingredients until well blended. Pour over pork. Cook 8 hours on low or 4 hours on high. Remove pork and shred with 2 forks. Return to slow cooker, mix and heat with sauce.