

# Perfect Pulled Pork

Submitted by: Dr. Steve Gerner, Dean of Students

**Recipe Fun Fact:** As a student, enjoying a "Perfect Pulled Pork" sandwich will make it almost impossible to violate any of Concordia University's policies. As a parent, enjoying a "Perfect Pulled Pork" sandwich will make it almost enjoyable to send your son or daughter money for college expenses.

## Ingredients:

- Pork (5 lbs)
- Garlic (3 tsp)
- Onions (1 small, chopped)
- Black Pepper (1/2 tsp)
- Cayenne Pepper (1/2 tsp)
- Coca-Cola (20 oz)
- Hot Sauce (3 tsp)
- Barbeque Sauce (16 oz)



**Instructions:** In your slow cooker, place the pork roast. Top roast with garlic, onions, black pepper, cayenne pepper, and hot sauce. Pour Coca-Cola over roast. Set slow cooker on "low" and cook pork for 8 hours. After 8 hours, pull pork apart with a fork, add barbeque sauce, and cook for another 30 minutes. After 30 minutes, place pork on a bun, smile, and rejoice saying, "This is Perfect Pulled Pork."