Southern Crockpot BBQ

Ingredients

- 2 medium onions, quartered
- 2 Tbsp brown sugar, light or dark
- 1 Tbsp paprika, smoked if you have it
- 2 tsp salt
- ½ tsp black pepper
- ½ tsp cumin

- 1 pork butt, 4-6 lb

- 1 cup apple cider vinegar
- ¼ cup Worcestershire sauce
- 1-½ tsp crushed red pepper flakes or to taste (but don't leave out)
- 1 Tbsp sugar
- ½ tsp ground cumin
- ½ tsp dry mustard
- ½ tsp granulated garlic
- ½ tsp cayenne pepper or to taste

You will need a large crockpot. The crockpot liners work well for this.

Instructions

1. Place quartered onions in bottom of crock pot.
2. Blend together the brown sugar, paprika, salt, cumin and pepper; rub thoroughly over roast. Place roast in the crockpot.
3. Combine the remaining ingredients and mix well. Drizzle about a third of the mixture over the pork, refrigerate the remaining mixture.
4. Cook pork on low for 8-10 hours. Internal temperature should be a minimum of 165°F. I like my temperature be just a bit higher.
5. Remove meat and discard onions. Shred meat to your personal preference. You can use the vinegar mixture as is or mix with some of the juices from the crock pot (skimmed of fat) to serve on the side. Keep refrigerated when not using.

Tips

- I like to use a flip top bottle or a clean soy sauce bottle to serve the extra sauce as it needs to be continually mixed.
- A crockpot liner will make cleanup a breeze.