

MISS PIGGY PULLED PORK SANDWICHES

Ingredients

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| 2 Tbsp brown sugar | 1/2 tsp salt |
| 1 Tbsp paprika | 1/4 tsp garlic powder |
| 1 tsp onion powder | 2 Tbsp apple juice |
| 1 tsp chili powder | 1 1/4 lb pork loin |

Directions

1. Mix spices together and rub over pork.
2. Put pork into a small slow cooker and pour apple juice over pork. Cover slow cooker and cook 3 to 4 hours.
3. The pork is done when a fork can split the meat.
4. Remove pork to cutting board and use 2 forks to pull into shreds. Return the meat to the slow cooker and mix with the juices from the bottom of the crock.
5. Put about 1/3 cup pork onto each bun bottom. Add desired garnishes.