

Just in time for summer...

Pulled Pork

5 lbs pork shoulder (may use 2 small pork roasts that equal 5 lbs)
1 cup Sweet Baby Ray's Original Barbecue Sauce
1/2 cup diced onion
1 tsp paprika
1/2 tsp onion powder
1/2 tsp pepper

1/2 tsp salt
1/4 tsp garlic powder
1 cup water

Cornbread
Bush's Baked Beans
Mother's Day Coleslaw



Remove pork from its packaging and pat dry with a paper towel. Place into a 6-quart slow cooker. In a small bowl combine barbecue sauce, diced onion, paprika, onion powder, pepper, salt, and garlic powder. Sprinkle this seasoning mix onto the pork roast. Add water around the roast. Cover, and cook on LOW for 8 hours. Shred the cooked pork with 2 forks right in the slow cooker, discarding any fat.

Serve pulled pork over cornbread or buns. Top with warmed Bush's Baked Beans and Mother's Day Coleslaw.

Mother's Day Coleslaw

This is actually Southern Coleslaw, but it was served on Mother's Day so that's what we're calling it! Loved it,



1 cup mayonnaise
2 Tbsp Dijon mustard
2 Tbsp apple cider vinegar
1 Tbsp sugar
3/4 tsp kosher salt
1 tsp onion powder or 1 Tbsp finely grated onion
1 16-oz bag coleslaw mix

In a large bowl, stir together mayonnaise, mustard, vinegar, sugar, salt, and onion powder. Add coleslaw mix and toss until well coated. Refrigerate for an hour before serving and up to 2 days. Toss again right before serving.

Note: Recipe may be made in advance. However, it will release more liquid the longer it is stored in the frig. Drain off some of the excess liquid prior to tossing again and serving.