

DR. PEPPER PULLED PORK SLIDERS

Ingredients:

2-3 24oz cans pork
1 Can Dr. Pepper
½ tsp garlic powder
½ tsp onion powder
½ tsp seasoned salt
¼ tsp ground black pepper
1 C BBQ Sauce

Directions:

Mix all ingredients in crock pot and let simmer on low 1-2 hours.
Serve on slider buns or dinner rolls with a side of coleslaw.



COLORADO STATE UNIVERSITY
EXTENSION

Homemade BBQ Sauce

Ingredients:

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|------------------------|--|
| 1 T canola oil | 1/3 C brown sugar |
| 2 cloves minced garlic | 4 T chipotle peppers (minced in adobo sauce) |
| ½ C diced onion | 4 T distilled vinegar |
| 1 C Ketchup | 1 T Worcestershire sauce |
| 1/3 C Molasses | Dash of salt |

Mix all ingredients in a saucepan and let simmer
10-15 minutes stirring frequently.