

pulled pork sliders

1 - 6lb pork shoulder
1/4 cup kosher salt
1/4 cup granulated garlic

1/8 cup black pepper
1 tbs olive oil
4 quarts water

Heat the oil in a stock pot. Season meat with half of the salt, pepper and granulated garlic. Brown the meat in the stock pot. Add the water and seasonings. Bring to a boil and cover. Simmer until meat is fork tender, 3–4 hours.

Carefully remove pork from pot. Place on cookie sheet or large bowl and shred with a fork. Place into slider buns and serve with a pickle or your favorite BBQ sauce!

