

# Easy Slow Cooker Pulled Pork paired with Syrah

## The Ingredients

- 3 pound pork butt (or a pork shoulder)
- 2 liter coke
- 3 tablespoons garlic salt
- 1/4 cup chili powder
- 1 1/2 cups BBQ sauce (Recommended Sweet Baby Ray's Original)

## The Steps

1. Place pork into crock pot and season entire pork with garlic salt and chili powder.
2. Pour the coke in adding just enough coke to almost cover pork – you do not need to cover meat completely.
3. Cook on low for 8 hours. It can cook longer, no worries if it has to sit a little longer.
4. Remove pork from crock pot and discard 97% of coke mixture...leaving just a little behind to help moisten the pork.
5. Place the pork back into the crockpot (or in a large bowl) and then use two large forks to shred the meat.
6. Add BBQ sauce and combine (above it says 1 to 1 1/2 cups BBQ sauce, which just means add as much, or as little, as you like).
7. Leave slow cooker on low, or warm, to keep things hot until you are ready to serve.
8. Enjoy with a Topsy Canyon wine!

