

## **Pulled Pork**

2-3 lbs. of pork shoulder or pork butt  
Kim's Gourmet Asian BBQ sauce

Place pork in crock pot with a cup of water in bottom.  
Season with salt, pepper and any other seasoning that you like. Cook pork on low overnight. In morning take pork out of crock pot. Shred pork in large bowl and slowly add Asian BBQ while mixing.  
Depending on how wet or dry you like your pork is how much sauce to use.  
Serve as a sandwich on a bun or as part of the main meal.