

## Rich Pulled Pork

Yield: 8-12 servings

A large slow-cooker

Tender and easy to make.. You can put this on prior to going to bed and when you wake up its all complete. Fill tacos, make sandwiches etc.

3 tbsp	Hungarian Paprika
1 tbsp	sea salt
2 tsp	freshly ground black pepper
1 tsp	garlic powder
1/2 tsp	cayenne Pepper
1/2 tsp	dried thyme
1/2 cup	honey
1/2 cup	water
1/4 cup	red wine vinegar
3 tbsp	canola oil
1 medium	brown onion, peeled and cut in quarters
3-4 lb	pork shoulder, cut in half

1. In a medium-mixing bowl, blend together paprika, salt, black pepper, garlic powder, cayenne and thyme. Add honey, water, vinegar and oil. Blend to form a paste.
2. Place onion on the bottom of the slow cooker, Place pork shoulder on top of onions, Pour mixture on top of pork.
3. Turn slow cooker on to low and cook 7 to 8 hours or until meat is tender and easy to shred with a large fork.