

# Pulled Pork

## Mix together

- **1 TSP** vegetable oil
- **1 CUP** BBQ sauce
- **1/2 CUP** apple cider vinegar
- **1/2 CUP** chicken broth (or beer)
- **1/4 CUP** brown sugar
- **1 TBSP** yellow mustard
- **1 TBSP** Worcestershire sauce
- **2 CLOVES** of garlic
- **1 1/2 TSP** thyme

Cook on **HIGH** for **5-6 hours** with a 4 **LB** pork butt/shoulder

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