

# BBQ Pulled Pork Quesadillas

## Ingredients

- 3 lb pork shoulder
- 1 yellow onion, diced
- 4 cloves minced garlic
- ¼ cup brown sugar OR coconut sugar
- 3 tsp salt
- 1 tsp black pepper
- 1 TBS molasses
- 2 tsp onion powder
- 2 tsp garlic powder
- 2 tsp dry mustard
- 2 tsp paprika
- 1 tsp cumin
- ¼ cup apple cider vinegar
- 2 TBS worchestire sauce
- ¼ cup chicken broth

### For the quesadillas

- Tortillas
- Pickles
- Shredded cheese
- Chopped red onion
- Tomatoes
- BBQ sauce

## Directions

1. Trim your pork shoulder – cut off excess fat. This is totally up to you on how much you want to leave. Cut the pork shoulder into four pieces.
2. Mix together all of your seasoning ingredients.
3. Chop onion and garlic and add to the bottom of your crockpot. Add apple cider vinegar, chicken broth and worcestershire sauce. Place 4 pieces of the pork shoulder on top.
4. Cover each piece of pork generously with seasoning. Put on the lid, and cook on low for 6–8 hours.
5. Once meat is cooked, you can shred it using two forks or your mixer. I prefer my mixer– I place all four pieces in my mixing bowl and use my flat beater on speed 2 for 1–2 minutes.
6. Assemble tortillas with desired toppings– you can get creative here! Coleslaw is aldo delish on these! Enjoy!

MADE WITH LOVE

by Teresa Forehand