

## Pulled Pork with Root Beer BBQ Sauce

2 ½ lb Pork sirloin roast  
1/2 tsp Salt  
1/2 tsp Pepper  
1 Tbl Cooking oil  
2 med Onions - cut in thin wedges  
1 C Root beer  
2 Tbl Minced garlic  
3 C Root beer  
1 C Bottled chili sauce  
1/4 tsp Root beer concentrate  
Several dashes hot pepper sauce  
8 Hamburger buns  
Lettuce leaves - optional  
Tomatoe slices - optional

Trim fat from meat. If necessary, cut roast to fit into crockery cooker. Sprinkle meat with the salt and pepper. In a large skillet brown roast on all sides in hot oil. Drain. Transfer meat to a 3 ½ - 4 or 5 qt electric crockery cooker. Add onions, the 1 C root beer, and garlic. Cover and cook on low-heat setting for 8-10 hours or on high-setting for 4-5 hours.

Meanwhile, for sauce, in a medium saucepan combine the 2 C, cans or bottles of root beer and bottled chili sauce. Bring to boiling; reduce heat. Boil gently, uncovered, stirring occasionally, about 30 minutes or until mixture is reduced to 2 cups. Add root beer concentrate and bottled hot pepper sauce, if desired.

Transfer roast to a cutting board or serving platter. With a slotted spoon, remove onions from juices and place on serving platter. Discard juices. Using two forks, pull meat apart into shreds. To serve, line buns with lettuce leaves and tomatoes, if desired. Add meat and onions, spoon on sauce.

