

BBQ PORK FOR SANDWICHES

Serves: 12 | Prep Time: 15 minutes | Cook Time: 4 hours 30 minutes

1. Pour can of beef broth into slow cooker, and add boneless pork ribs. Cook on High heat for 4 hours, or until meat shreds easily. Remove meat, and shred with two forks. It will seem that it's not working right away, but it will.
2. Preheat oven to 350 degrees F (175 degrees C). Transfer the shredded pork to a Dutch oven or iron skillet, and stir in barbeque sauce.
3. Bake in the preheated oven for 30 minutes, or until heated through.

INGREDIENTS

- 1 (14 ounce) can beef broth
- 3 pounds boneless pork ribs
- 1 (18 ounce) bottle barbeque sauce

