

Wilson County BBQ Sandwich

2¹/₂ pork roast
2 ribs of celery, cut in large pieces
2 carrots, cut in large pieces
6-8 whole garlic cloves
1/2 teaspoon black pepper
1/2 teaspoon kosher salt
1/4 teaspoon cayenne
2 bay leaves
1 12 ounce can beer
2 cups of water
1 large onion, cut in large pieces
1 small onion, diced
1 cup Tennessee Gourmet® Apple & Spice (your choice of flavor)

Place celery, onions and carrots into crock pot. Rub pepper, salt and cayenne on the roast and place into crock pot. Cover with beer and water. Add garlic cloves, bay leaves, water and beer. Cover and cook on low for 8-10 hours.

Remove roast and allow to cool. Discard all other items from crock pot. When pork roast is cool enough to handle, use a fork or your fingers to pull it apart until the entire roast is shredded. Return the pulled pork to the crock pot. Cover roast with Apple & Spice and add diced onion. Heat on high for 1 – 2 hours. Serve on your favorite crusty buns.