

Coffee BBQ Pulled Pork

The crockpot is an unconventional way to cook pork butt in the summer, but it's still delicious. The coffee is subtle and enhances the flavor of the other spices. It's truly delicious! Enjoy.

xoxo,

Kristin

- Whisk together Coffee BBQ rub. Trim the fat off the pork butt to help make it leaner. Generously coat the pork in the coffee BBQ rub on all sides.
- Place the pork in the crockpot with 1/3 cup of water. Cook on low for 6 hours.
- Remove the pork from the crockpot + Pull the pork until it is shredded. Serve alongside veggies + corn bread.

Notes

- You can rub the pork in the coffee bbq rub up to a day in advance.

Recipe from:

<https://thecleaneatingcouple.com/coffee-bbq-pulled-pork/>

Serves 6