

1/17/17

Slow Cooker Peach BBQ Pork Recipe

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SLOW COOKER PEACH BBQ PORK RECIPE

Ingredients

- 3-4 lbs. pork shoulder or pork butt
- 1 onion chopped
- 2 Tablespoons (Tbsp) Cherchies® Garlic Seasoning (enough to coat both sides)
- 1 teaspoon (tsp) ground pepper
- 1 cup of your favorite BBQ sauce
- 1 cup Cherchies® Vidalia Onion Peach Salsa
- 1/2 cup chicken broth

Preparation

1. Chop the onion and add to the bottom of your slow cooker.
2. In a small bowl, mix together the Cherchies® Garlic Seasoning and the ground pepper and sprinkle on all sides of the pork. Place the pork on top of the onions (this is an old picture where I clearly had the onions on top;).
3. Pour the chicken broth into the slow cooker, then add the BBQ sauce and Cherchies® Vidalia Onion Peach Salsa on top of the pork. Turn it on and walk away! Cook for 5-6 hours on low or 3-4 hours on high. Pork is ready when it pulls apart easily with two forks. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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