Slow Cooker Pork Shoulder

Ingredients

- 1 - 4 lb pork shoulder (Boston butt roast)
- 1 - 10.5 oz. can cream of chicken soup
- 1 - 10.5 oz. can cream of mushroom soup
- 1 - 2 oz. pack onion soup/dip mix
- 1/2 cup water
- Pinch of salt and pepper
- 2 tbs. flour to thicken gravy

Directions

1. Add the cans of chicken and mushroom soup to a medium-sized bowl.
2. Next, add the onion soup/dip mix, salt, pepper, and water. Mix well.
3. Place the pork shoulder in the greased Crock Pot.
4. Pour the gravy mixture over the pork.
5. Close the lid and set the Crock Pot for 8 hours on low.
6. After the pork shoulder cooks, remove the meat from the Crock Pot and place it into a large bowl.
7. Remove the bones from the bowl of pork and the Crock Pot. Dispose of the bones.
8. If the gravy is too runny, add two tablespoons of flour and whisk.
9. Add the meat back to the Crock Pot and replace the cover.
10. Allow the meal to cook at least one more hour to allow the gravy to thicken.