Pulled Pork Sliders

Ingredients

- 1 1/2 pounds pork tenderloin
- 2 teaspoons brown sugar or sweetener
- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup chicken broth
- 1 cup BBQ sauce
- Sweet Rolls or Slider Buns for serving

Serves: 6

Directions

1. Rub the spices into the pork tenderloin.
2. Pour the chicken broth into the Crockpot™.
3. Place the tenderloin over the broth.
4. Cook for 8 hours on Low or 4 hours on High.
5. Open the pot and shred the meat using 2 forks.
6. Pour in the BBQ sauce and stir.
7. Serve the pulled pork on rolls or buns.

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