

{Pulled Pork BBQ Sandwiches}

Jolanthe @ No Ordinary Moments

Ingredients:

- ~ 8 ounces of tomato sauce
- ~ 1 cup of chopped onion
- ~ 1 cup of barbecue sauce
- ~ 3 teaspoons chili powder
- ~ 1 teaspoon cumin
- ~ 1/2 teaspoon cinnamon
- ~ 1/3 cup brown sugar
- ~ 2 pounds boneless pork roast
- ~ hamburger buns



Directions:

1. Mix first seven ingredients and pour over pork in crock pot. Cover and cook on low for 6-8 hours.
2. Remove meat when tender and shred with forks. Put the meat back in the crock pot and mix with sauce.
3. Allow it to heat through and serve 1/3 - 1/2 cup on hamburger buns.

Coleslaw is optional...but highly recommended (especially if you can convince your husband to pick up some KFC coleslaw on the way home).

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