



Steph's BBQ Pork

Ingredients:

2 pounds of pork tenderloin

1 twelve oz. can Root Beer

1 sixteen oz. bottle of Baby Ray's BBQ sauce

Lawry's Seasoning Salt

Lightly coat your crock pot with Pam. Rub a generous portion of Lawry's seasoning salt over the tenderloin. Allow it to tenderize after the salt rub for 10 min (no heat is necessary).

Poke holes throughout the tenderloin with a fork. Place the tenderloin in the crockpot. Pour the Root Beer and a 1/3 of the BBQ sauce over the tenderloin. Cook on low for 7 1/2 hours.

At the end of 7 1/2 hours pour off 3/4 of the liquid. Next, add the remaining BBQ sauce and shred the meat with forks. Cook another 30 minutes.

******Check out the [DoAhead Dining Post July 17, 2013](#) for a terrific link to a coleslaw recipe that is fantabulous with this Sammie!**