

## Pulled pork, crock pot

3 lb pork shoulder  
1 tub knorr homestyle stock – chicken  
½ C ketchup  
½ C brown sugar  
¼ C apple cider vinegar (or regular vinegar)  
2 T Dijon mustard (or regular)  
2 T Worcestershire sauce

Arrange pork in pot. Combine remaining ingredients and pour over pork. Turn to coat. Cook on low 8-10 hours or high 4-6 hours or until pork is tender. Shred pork and stir in juices.