

Finish Line BBQ Pulled Pork Sandwiches

4 lb pork shoulder roast
1 teaspoon olive oil
1 1/2 cups barbecue sauce
1/2 cup Dr. Pepper
1 Tablespoon Worcestershire sauce
1 teaspoon Cajun seasoning

Recipe will fill 8 burger buns nicely.



Place the pork shoulder in your crockpot. Mix together the rest of the ingredients and toss it all in a crock pot. Cook it on high for about 5 hours (or until the pork shreds easily with two forks). Add a little water during cooking if it looks like it's dry. But not much...maybe 1/2 cup. When time's up, shred the pork and serve it on the buns. Top your pulled pork sandwich with coleslaw and/or a slice of cheddar if you so choose...

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