Easy Slow Cooker Pulled Pork

Ingredients:
- 1 large Vidalia onion, sliced thin
- 2 Tablespoons brown sugar
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 (4-6lb) boneless pork butt or shoulder
- 3/4 cup cider vinegar
- 4 teaspoons Worcestershire Sauce
- 1 1/2 teaspoons crushed red pepper flakes
- 1 1/2 teaspoons sugar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper

Directions:
1. Place onions in crock-pot. In a small bowl, combine brown sugar, salt and pepper; mix thoroughly. Rub mixture all over roast and place the roast on top of the onions.
2. In a medium bowl, combine vinegar, Worcestershire, red pepper flakes, sugar, mustard, garlic powder and cayenne pepper; whisk to combine.
3. Drizzle about 1/3 of reserved vinegar mixture over roast. Cover and refrigerate remaining vinegar mixture.
4. Cover crock-pot; cook on low for 10-12 hours.
5. Drizzle about 1/3 of reserved vinegar mixture over roast during last 1/2 hour of cooking.
6. Remove meat and onions; drain. Chop or shred meat and onions. Serve with remaining vinegar mixture or your favorite barbeque sauce.