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**Pulled pork**

* 4-6 lb pork roast or pork shoulder
* ½ cup Apricot jam
* ¼ cup soy sauce
* 1 Onion med
* 14 oz can Pork or Chicken broth
* ¼ cup brown sugar
1. Caramelize onions in ninja with pat of butter till golden brown
2. Brown pork on all sides
3. Pour broth in pot, cover with jam, soy, brown sugar and remain ingredients on pot
4. Cook for 5 hours on low till fork tender
5. Remove bone, fat if any and shred with 2 forks pulling the meat apart
6. Enjoy on a roll (you can add barbeque on side)

http://superexhausted.com/pulled-pork/