

Pulled Pork BBQ Lasagna

Sauce:

2 Tbs olive oil
1 large onion, chopped
12 oz beer
2 c ketchup
¼ c cider vinegar
1 Tbs dry mustard
¼ c Worcestershire sauce
1 tsp salt
1 Tbs chili powder
2Tbs molasses
¼ c water

Dry Rub:

1 tsp white or black pepper
1 tsp onion powder
½ tsp garlic powder
1 tsp dried thyme
1 tsp celery seed
½ tsp cayenne pepper
¼ tsp salt

Other:

2 c shredded Cheddar cheese
2 lbs pork loin
8 – 7” flour tortillas

Cook onion in hot oil till translucent. Place in crock pot with other sauce ingredients and stir.

Rub dry rub mix onto pork loin. Place in crock pot. Cook on low heat for 7-9 hours.

Layer accordingly in a sprayed 13 x 9 inch baking dish.

thin layer of sauce

2 tortillas

pork w/ sauce

cheese

Repeat 2 more times.

Top w/ last 2 tortillas, sauce, and cheese.

Bake at 375° for 30 minutes covered in foil. Remove foil and bake 10 more minutes.