Slow Cooker Pulled Pork

INGREDIENTS

1 (2 pound) pork tenderloin

1 (12 fluid ounce) can or bottle root beer

1 (18 ounce) bottle barbecue sauce

8 hamburger buns split and lightly toasted

DIRECTIONS

1. Place the pork tenderloin in a slow cooker.
2. Pour the root beer over the met.
3. Cover and cook on low until well cooked and the pork shreds easily. 6 to 7 hours.
4. Drain well.
5. Stir in barbecue sauce.
6. Serve over hamburger buns.