Slow Cooker Pork with Peach Barbecue Sauce

2 teaspoons smoked paprika

1 1/4 teaspoons kosher salt

1 teaspoon pepper

3 1/2 pound bone in pork shoulder

1/2 cup chicken broth

1/3 cup balsamic vinegar

1/3 cup molasses

2 teaspoons soy sauce

1 teaspoon crushed red pepper

1/2 cup peach preserves

2 cups sliced red onion

5 garlic cloves, sliced

1/4 cup bourbon

2 Tablespoons cold water

2 teaspoons cornstarch

Combine paprika, 1/2 t. salt and pepper.

Rub evenly over pork.

Add pork to a hot skillet and brown on all sides.

Place pork in crock pot. ​

Add broth, vinegar, molasses, soy and red pepper to skillet.

Whisk in preserves and pour over pork in crock pot.

Top with onion and garlic.

Cook on low for 6 1/2 hours.

Shred pork with forks.

Spoon onion on top of pork.

Pour cooking liquid into a ziploc bag and let sit 10 minutes to allow fat to separate.

Pour drippings into skillet - avoiding fat.

Stir in bourbon and bring to a boil.

Cook until reduced to 1 1/2 cups.

Combine 2 T. cold water and cornstarch.

Stir mixture and 3/4 t. salt into skillet liquid.

Cook 2 minutes.

Drizzle sauce over pork and onions.

Toss gently to coat.