



Slow Cooker Pulled Pork



16 Sliders



15 minutes

INGREDIENTS

- 3-4 lbs pork shoulder (bone-in or boneless)
- 1 large onion, chopped
- 1 cup barbecue sauce
- 2 tablespoons brown sugar
- 1 tablespoon apple cider vinegar
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon olive oil (optional, for searing)
- Buns for serving

DIRECTIONS

1. **Prep the Pork:** Pat the pork dry and trim any excess fat. Place the chopped onion in the bottom of the slow cooker.
2. **Sear the Pork (Optional):** Heat olive oil in a skillet over medium-high heat. Brown the pork on all sides for added flavor. This step is optional but enhances the taste.
3. **Slow Cook:** Place the seared (or unseared) pork in the slow cooker over the onions.
4. In a small bowl, mix the barbecue sauce, brown sugar, apple cider vinegar, garlic powder, smoked paprika, salt, and pepper.
5. Pour the sauce over the pork, ensuring it's evenly coated.
6. Cover and cook on low for 8-10 hours or on high for 4-6 hours until the pork is tender and can be easily shredded.
7. **Shred the Pork:** Once cooked, remove the pork from the slow cooker and shred it using two forks.
8. Discard any bones if using bone-in pork.
9. Return the shredded pork to the slow cooker and stir it into the juices. Let it sit for 10-15 minutes to absorb the flavors.
10. **Serve:** Serve the pulled pork on soft buns, with additional sauce on the side if desired. Pair it with your favorite sides like slaw, roasted potatoes, or corn.