

Slow Cooker Pulled Pork with BBQ Sauce

Description

Ingredients
1 (4-5 pound) pork shoulder or pork butt

Valencon smoked paprika

- 1 tablespoon onion powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup chicken broth
- 1 cup barbecue sauce, plus more for serving

Directions

- 1. In a small bowl, mix together the smoked paprika, garlic powder, onion powder, salt, and black pepper.
- 2. Rub the spice mixture all over the pork shoulder, ensuring itâ??s evenly coated.
- 3. Place the pork shoulder in the slow cooker and pour the chicken broth around it.
- 4. Cover and cook on low for 8-10 hours, or until the pork is tender and easily pulls apart with a fork.
- 5. Remove the pork from the slow cooker and shred it using two forks.
- 6. Stir in 1 cup of barbecue sauce, mixing well to coat the pork.
- 7. Serve the pulled pork on buns with extra barbecue sauce on the side.

Variations & Tips

For a spicier kick, add a teaspoon of cayenne pepper to the spice rub. You can also experiment with different types of barbecue sauce, such as a smoky chipotle or a tangy mustard-based sauce. If you prefer a sweeter flavor, add a tablespoon of brown sugar to the spice rub. For a touch of smokiness, try adding a few drops of liquid smoke to the broth before cooking.

Category

1. Crockpot Recipes

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