



Slow Cooker Pulled Pork with BBQ Sauce

Description

Ingredients

- 1 (4-5 pound) pork shoulder or pork butt
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 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 it'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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