



Slow Cooker Beer Pulled Pork

Jacob · 29/09/2024



Prep Time

10 hrs 15 mins

Difficult

Medium

Servings

16

Description

My recipe for pulled pork is simple 1 can of beer a 5 to 6 pound pork butt seasonings and a bottle of barbecue sauce My beer choice is Shiner Bock and my barbecue sauce choice is Sweet Baby Rays Just put it in a slow cooker before you go to bed and when you wake up the magic has happened See for yourself Serve on onion buns or hamburger buns

Ingredients

— - 1 (5 pound) pork butt roast - 2 teaspoons salt - 1 teaspoon ground black pepper - 1 teaspoon onion powder - 1 teaspoon garlic powder - 1 (12 fluid ounce) can beer (such as Shiner® Bock) - 1 (12 ounce) bottle barbecue sauce (such as Sweet Baby Ray's®)

Instructions

1. Place pork into the slow cooker. Season with salt
2. pepper
3. onion powder
4. and garlic powder. Pour beer into the bottom of the slow cooker. Cover and cook on High for 1 hour. Reduce the heat to Low and cook until meat is tender and can be easily pulled apart with a fork
5. 8 to 10 hours. Remove pork from the slow cooker and shred with two forks. Discard cooking juices. Return shredded pork to the slow cooker and stir in barbecue sauce. Cover and cook on Medium for 1 hour. Editor's Note: Nutrition data for this recipe includes the full amount of beer. The actual amount consumed will vary.