

Slow Cooker Texas Pulled Pork

Jacob · 28/09/2024



Prep Time

5 hrs 15 mins

Difficult

Medium

Servings

8

Description

This Texasstyle pulled pork recipe has a tangy barbeque sauce thats easy to make in the slow cooker I like to serve the shredded pork on toasted buttered rolls My familys favorite

Ingredients

- - 1 teaspoon vegetable oil - 1 (4 pound) pork shoulder roast - 1 cup barbeque sauce - ½ cup apple cider vinegar - ½ cup chicken broth - ¼ cup light brown sugar - 1 tablespoon prepared yellow mustard - 1 tablespoon Worcestershire sauce - 1 tablespoon chili powder - 1 extra large onion
- chopped - 2 large cloves garlic
- crushed - 1 ½ teaspoons dried thyme - 8 hamburger buns
- split - 2 tablespoons butter
- or as needed

Instructions

1. Pour vegetable oil into the bottom of a slow cooker. Place pork roast into the slow cooker; pour in barbeque sauce
2. vinegar
3. and chicken broth. Stir in brown sugar
4. yellow mustard
5. Worcestershire sauce
6. chili powder
7. onion
8. garlic
9. and thyme. Cover and cook on Low for 10 to 12 hours or High for 5 to 6 hours until pork shreds easily with a fork. Remove pork from the slow cooker
10. and shred the meat using two forks. Return shredded pork to the slow cooker
11. and stir to combine with juices. Spread the inside of both halves of hamburger buns with butter. Toast buns
12. butter-side down
13. in a skillet over medium heat until golden brown. Spoon pulled pork into toasted buns. psychedilemma