

## **BBQ PORK ROAST SLOW COOKER**



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### **Slow Cooker Pulled Pork Barbeque Recipe Allrecipes com**

Slow Cooker Pulled Pork Barbeque - Directions Stir celery, onion, barbeque sauce, ketchup, water, garlic powder, chili powder, salt, and pepper together in a slow cooker. Place roast into the mixture. Cook on Low for 7 hours (or High for 5 hours). Shred the meat with two forks and stir into the

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### **Slow Cooker Barbecue Pork Recipe MyRecipes**

Place roast in a lightly greased 6-qt. slow cooker; pour barbecue sauce and cola over roast. Cover and cook on LOW 8 to 10 hours or until meat shreds easily with a fork.

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### **Slow Cooker BBQ Pulled Pork Roast Recipe SparkRecipes**

Combine all ingredients except roast in the slow cooker. Add the roast. Cover, cook on high for 6-7 hours. Remove the roast. Shred the meat, and return it to the sauce. If desired, thicken the sauce by simmering on the stovetop. Great for making sandwiches or using in other recipes. The sauce is good on rice, too.

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### **Slow Cooked BBQ Pork Roast Recipe Cooking Light**

Thanks to the slow cooker, fall is our new favorite season for barbecue. A pork roast, smothered in a spice rub and nestled in a ketchup-and-vinegar-laced liquid, becomes meltingly tender and saucy.

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### **Slow Cooker BBQ Pork Roast Recipe Six Sisters' Stuff**

Place the pork in a slow cooker that has been light sprayed with non stick cooking spray. In a separate bowl combine the barbecue sauce, ketchup, brown sugar, Worcestershire sauce, red wine vinegar, old bay seasoning, and liquid smoke.

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### **Slow Cooked Pork Barbecue Recipe Taste of Home**

Directions Cut roast in half; place in a 5-qt. slow cooker. Sprinkle with seasoned salt and garlic powder. Pour 1/4 cup cola over roast. Remove roast; cool slightly. Shred meat with two forks and return to slow cooker. Combine barbecue sauce and remaining cola; pour over meat.

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### **Slow Cooker Pulled Pork Barbecue for Sandwiches**

Return the pulled pork to the slow cooker. Add the finely chopped onion, barbecue sauce, and optional red pepper flakes, and optional liquid smoke. Cover the pot and continue to cook on the high setting for 1 to 2 hours, or until the onions are tender.

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### **Couldnt Be Easier BBQ Pork Tenderloin Crock Pot Recipe**

Directions. Salt and pepper pork loin and place in crock pot. Add garlic and onion. Pour BBQ sauce over meat. Add hot sauce and stir to evenly distribute.

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### **Slow Cooker Pork Loin Barbecue Recipe thespruceeats com**

Ingredients 1 large onion (sliced or coarsely chopped). 1 tablespoon vegetable oil. 1 boneless pork loin roast (about 2 to 3 pounds; not tenderloin). Salt (to taste). Freshly ground black pepper. Sauce: 1/2 cup barbecue sauce. 2 tablespoons brown sugar (light or dark). 1 tablespoon cider

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### **Crockpot Pulled Pork can be just as good as the smoked**

Crockpot Pulled Pork. This is the last Crockpot Pulled Pork recipe you will ever need. It is PERFECT. Just 5

minutes of prep and you are on your way to some AMAZING BBQ! (this recipe is part of an AMAZING slow cooker dump recipe meal plan!) I've tried several slow cooker pulled pork recipes in the past.

<http://ebookslibrary.club/download/Crockpot-Pulled-Pork-can-be-just-as-good-as-the-smoked--.pdf>

### **Slow Cooker BBQ Pork Recipe MyRecipes**

Place pork roast in a 6-quart slow cooker; pour barbecue sauce and cola over roast. Step 2 Cover and cook on high 8 hours or until meat is tender and shreds easily.

<http://ebookslibrary.club/download/Slow-Cooker-BBQ-Pork-Recipe-MyRecipes.pdf>

### **Ultimate Slow Cooker Pulled Pork Recipe Easy Recipes for**

Pulled pork is perfect for the slow cooker. Cooking the pork low and very slow is the secret to the juiciest and most tender pulled pork. Serve the pork as is or feel free to stir in your favorite barbecue or other sauces at the end of cooking.

<http://ebookslibrary.club/download/Ultimate-Slow-Cooker-Pulled-Pork-Recipe-Easy-Recipes-for--.pdf>

### **Slow Cooker Georgia Pulled Pork Barbeque Recipe Trisha**

Cook the roast in the slow cooker on low for 10 to 12 hours, checking after 10 hours for tenderness. Remove the meat and onions from the slow cooker. Discard the onions and finely shred the pork.

<http://ebookslibrary.club/download/Slow-Cooker-Georgia-Pulled-Pork-Barbeque-Recipe-Trisha--.pdf>

### **Slow Cooker BBQ Pork Sandwiches The Cookie Rookie**

These SLOW COOKER BBQ PORK SANDWICHES are the ultimate fun finger food for any party! Use the meat for sliders, stuff them into quesadillas, or eat it over rice. The possibilities are endless! Place the roast in the slow-cooker and pour 8 ounces of BBQ sauce over the roast. Place the onion wedges around the roast.

<http://ebookslibrary.club/download/Slow-Cooker-BBQ-Pork-Sandwiches-The-Cookie-Rookie--.pdf>

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