

## **SLOW COOKER BARBECUE PORK**



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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 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 Texas Pulled Pork Recipe Allrecipes com**

Slow Cooker Texas Pulled Pork - Ingredients 1 teaspoon vegetable oil. 1 (4 pound) pork shoulder roast. 1 cup barbeque sauce. 1/2 cup apple cider vinegar. 1/2 cup chicken broth. 1/4 cup light brown sugar. 1 tablespoon prepared yellow mustard. 1 tablespoon Worcestershire sauce. 1 tablespoon

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

Ingredients 1 boneless pork loin roast (3 to 4 pounds). 1-1/2 teaspoons seasoned salt. 1 teaspoon garlic powder. 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.

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### **Slow Cooker BBQ Pulled Pork Recipe Food Network**

Place the pork in a 3- to 4-quart slow cooker, then add the soda and liquid smoke. Cover and cook on low for 7 to 8 hours. When it is done, the pork will feel extremely tender when prodded.

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### **Slow Cooker BBQ Pulled Pork Recipe McCormick**

Wondering how to make pulled pork in a slow cooker? Try our slow-cooked pulled pork recipe for a tasty BBQ pulled pork meal only 10 minutes of prep time!

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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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### **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. Use the meat for sliders, stuff them into quesadillas, or eat it over rice.

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