



Slow Cooker Texas Pulled Pork



Prep	Cook	Ready In
15 m	5 h	5 h 15 m

Recipe By: cmccreight

"Slow cooked, Texas-style pulled pork that is served on a buttered and toasted roll. My family's favorite."

Ingredients

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

Directions

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

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Domino Light Brown Sugar
2 For \$4.00 - expires in 6 days



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Pork Picnic Shoulder Roast
\$2.49 - expires in 3 hours



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