

Slow-Cooker North Carolina Pulled Pork

0 comments

MAIN COURSES

PORK

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

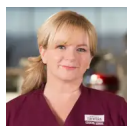
SERVES 8 to 10

TIME 9 to 10 hours on low or 6 to 7 hours on high

SLOW COOKER SIZE 5 to 7 quarts

WHY THIS RECIPE WORKS

To make authentic North Carolina pulled pork, with its succulent, smoky meat and tangy vinegar-based sauce, we began by smothering a pork butt roast with a sweet and spicy dry rub of brown sugar, paprika, chili powder, cumin, salt, and pepper. For smokiness we cooked the pork with smoked ham hocks, which we then shredded along with the roast. Reducing the defatted cooking liquid to a concentrated 1 cup on the stovetop, then stirring in cider vinegar, ketchup, more sugar, and liquid smoke, led to the perfect balance of tangy, sweet, and smoky flavors in the finished barbecue sauce. [Read Less](#)



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GATHER YOUR INGREDIENTS

- ☐ 6 tablespoons packed dark brown sugar
- ☐ ¼ cup paprika
- ☐ 2 tablespoons chili powder
- ☐ 1 tablespoon ground cumin
- ☐ Salt and pepper
- ☐ 1 (4- to 5-pound) boneless pork butt roast, trimmed and quartered
- ☐ 3 (12-ounce) smoked ham hocks, rinsed
- ☐ 2 cups chicken broth

- ☐ 1 cup cider vinegar
- ☐ ¾ cup ketchup
- ☐ 1 ½ teaspoons liquid smoke

View Nutritional Information ⓘ

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

Note that this sauce is fairly thin compared to gooey molasses-based sauces. Don't shred the meat too fine in step 2; it will break up more as the meat is combined with the sauce. Pork butt roast is often labeled Boston butt in the supermarket. Serve on soft buns with pickle chips.



INSTRUCTIONS

1. Combine 3 tablespoons sugar, paprika, chili powder, cumin, 2 teaspoons salt, and 1 tablespoon pepper in bowl. Rub pork with spice mixture and arrange in even layer in slow cooker along with ham hocks. Pour broth over pork. Cover and cook until pork is tender and fork slips easily in and out of meat, 9 to 10 hours on low or 6 to 7 hours on high.



Transfer pork and ham hocks to cutting board, let cool slightly, then shred into bite-size pieces; discard fat, skin, and bones. Transfer pork to large bowl and cover to keep warm.

3

Strain cooking liquid into fat separator and let sit for 5 minutes; discard solids. Bring defatted liquid to simmer in saucepan over medium heat and cook until thickened and measures 1 cup, 20 to 30 minutes. Whisk in vinegar, ketchup, liquid smoke, and remaining 3 tablespoons sugar. Season with salt and pepper to taste. Toss pork with 1½ cups sauce and serve, passing remaining sauce separately.

RECOMMENDED READING



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MY RATING

