

Pulled Pork {Slow Cooker}

Ingredients:

4-6 pound Pork Shoulder Roast (or Boneless Loin)
1 can coke, Dr. Pepper, or root beer (no diet soda, please)
1 tbsp. hickory liquid smoke
Pork Rub (about ¼ cup)
1 bottle of your favorite BBQ sauce

Directions:

Rinse the pork shoulder and pat dry. Rub pork rub all over pork shoulder. Sprinkle with salt and pepper and place in your slow cooker.

Pour in can of coke and liquid smoke all around the sides of the pork.

Cook on low setting for 8 to 10 hours, until the pork is very tender.

Remove the pork from the slow cooker and discard the remaining liquid.

Remove the bone and shred the pork using a couple of forks, removing any excess fat.

Now at this point you can place on hamburger buns and let everyone spread BBQ sauce on their own sandwiches (which my family prefers).

Or, you can place the meat back in the slow cooker along with the bottle of barbecue sauce and continue to cook for another 20-30 minutes until the pork is hot again. You can also leave your shredded pork in your slow cooker and leave it on the keep warm setting until ready to eat.

Serve it up on nice, soft hamburger buns.

Can't find premade pork rub? Make it yourself, see recipe below.

Pork Rub Recipe:

1 teaspoon garlic powder
1/2 teaspoon red pepper flakes
1/2 teaspoon paprika
1 teaspoon black pepper
1 teaspoon mustard powder
2 teaspoons salt
3 teaspoons brown sugar

Enjoy!

Brandie

www.thecountrycook.net

copyright 2012