



## Slow Cooker Texas Pulled Pork



Prep  
15 m

Cook  
5 h

Ready In  
5 h 15 m

allrecipes



Hannaford  
21 Timpany Blvd  
GARDNER, MA 01440



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.

**Campbell's  
Condensed Chicken  
Broth Condensed  
Soup 10.5 Fl Oz**  
\$1.59 for 1 item -  
expires in 2 weeks

- 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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