

# Pulled Pork Sandwiches

## Ingredients

- 2 1/2 lbs boneless pork butt shoulder
- 3/4 tsp smoked paprika
- 1 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp dried thyme
- 1/2 tsp garlic powder ( 2 cloves fresh garlic, crushed)
- 1/4 tsp salt
- 1/2 cup water
- 3/4 cup barbecue sauce
- 8 soft buns

## Summary

**Yield:** 8

**Source:** Priscilla Warnke

**Prep Time:** 5 hours

**Category:** Meats

**Tags:** Slow Cooker

## Instructions

Serves: 8

Rating: unknown

Combine all seasonings in a small bowl and rub evenly over roast. Place meat in a 6-quart slow cooker. Add water and barbecue sauce. Cover and cook on high for 5 hours or until pork is very tender.

Place pork on large cutting board or platter and let rest for 10 minutes. Pull, slice or chop pork. Add some of the barbecue liquid from the crockpot to meat. Serve in buns with additional barbecue

## **Pulled Pork Sandwiches**

sauce on the side.