

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

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 sauce on the side.

Summary

Yield: 8

Source: Priscilla Warnke

Prep Time: 5 hours

Category: Meats

Tags: Slow Cooker