

[BBQ PORK RECIPE SLOW COOKER](#)



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Stir celery, onion, barbeque sauce, ketchup, water, garlic powder, chili powder, salt, and pepper together in a slow cooker. Place roast into the mixture. Cook on Low for 7 hours (or High for 5 hours). Shred the meat with two forks and stir into the liquid; cook for 1 hour more.

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Place roast in a lightly greased 6-qt. slow cooker; pour barbecue sauce and cola over roast. Cover and cook on LOW 8 to 10 hours or until meat shreds easily with a fork.

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My Slow Cooker Pulled Pork recipe has all the rich, barbeque flavours and just melts in your mouth. How To Make Texan Pulled Pork Burgers. Combine all the sauce ingredients and place in the slow cooker. Add the pork to the slow cooker, spoon the sauce over the pork to marinade. Cook with the lid on for 8-10 hours on low.

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Slow Cooked Pulled Pork Barbecue Recipe

There are several versions of pulled pork for the slow cooker, and this recipe will not disappoint. The pork shoulder is slow cooked to perfection, shredded or chopped, and then a little vinegar and barbecue sauce are added, making a tender and delicious sandwich filling.

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Slow Cooker Pulled Pork Recipe Allrecipes com

Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6 to 7 hours. Note: the actual length of time may vary according to individual slow cooker. Drain well. Stir in barbecue sauce. Serve over hamburger buns.

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Remove pork to cutting board, and shred using 2 forks. Return shredded pork to slow cooker. Mix with remaining juices and barbecue sauce. Cover and cook on Low heat setting for 15 minutes, or until warmed. To Serve: Using a slotted spoon, spoon about 1/2 cup of pork mixture on bottom half of each bun. Cover with top

half of each bun.

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Slow cooker pulled pork Slow cooker recipes

Slow cooker BBQ pulled pork. Who doesn't love soft, juicy pulled pork? This slow cooker recipe is a guaranteed crowd pleaser!

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Our BBQ Pulled Pork recipe is a keeper! This a bbq pulled pork slow cooker recipe that you can make hours before dinner time for a quick and easy dinner.

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Slow Cooker BBQ Pulled Pork Recipe Genius Kitchen

From McCormick.com. This is a very easy and delicious way to make North Carolina style pork barbecue. Serve it on a bun with cole slaw.

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