

## [PULLED PORK RECIPE ROOT BEER](#)



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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.

<http://ebookslibrary.club/Slow-Cooker-Pulled-Pork-Recipe-Allrecipes-com.pdf>

### **Root Beer Pulled Pork Sandwiches Recipe Taste of Home**

Root Beer Pulled Pork makes a standout nacho topper. Pile tortilla chips on a plate, and top with hot pork, shredded cheese and sliced jalapenos. Pile tortilla chips on a plate, and top with hot pork, shredded cheese and sliced jalapenos.

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### **Root Beer Pulled Pork Sandwich Recipe Food Network**

Place the pork tenderloin or roast in the bottom of a slow cooker and sprinkle with the seasoning salt. Pour the root beer and liquid smoke over the top. Place the lid on the slow cooker and cook

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### **3 Ingredient Root Beer BBQ Pulled Pork The Comfort Kitchen**

Place pork tenderloin in a slow cooker and pour root beer over meat. Cover and cook on low for 4-6 hours, or until pork shreds easily with a fork.

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### **Crock Pot Root Beer Pulled Pork Spicy Southern Kitchen**

Top with coleslaw and you have a fantastic BBQ Sandwich. This is one of my favorite pulled pork recipes and it is one of the easiest. The root beer really gives it a mouthwatering flavor. An onion, a pork butt, a can of root beer are slow cooked for 8 to 10 hours. The root beer not only flavors the pork but helps tenderize it.

<http://ebookslibrary.club/Crock-Pot-Root-Beer-Pulled-Pork-Spicy-Southern-Kitchen.pdf>

### **Root Beer Pulled Pork Recipe Genius Kitchen**

Place the pork and onion in the slow cooker. Pour the root beer over the Pork, cover and cook on LOW until well cooked and pork shreds easily, usually 8-10 hours. Drain well and discard the extra root beer. Stir in the bbq sauce after pulling the pork. cook on low for another 1 hour till the bbq sauce heats through the meat.

<http://ebookslibrary.club/Root-Beer-Pulled-Pork-Recipe-Genius-Kitchen.pdf>

### **Root Beer Pulled Pork Slow Cooker Recipe acraftyspoonful com**

Place pork loin in the crock pot and cover with root beer. Cover and let cook on low for 6-8 hours. Take pork out of the liquid and shred in a bowl (or use your stand mixer with a paddle attachment to shred the meat for you!).

<http://ebookslibrary.club/Root-Beer-Pulled-Pork-Slow-Cooker-Recipe-acraftyspoonful-com.pdf>

### **Slow Cooker Root Beer Pulled Pork Recipe Allrecipes com**

The nutrition data for this recipe includes the full amount of cooking liquid. The actual amount of cooking liquid consumed will vary. Editor's Note: To store leftover pulled pork, add a little of the reserved cooking liquid and store in the refrigerator. Reheat in cooking liquid to keep pork from drying out.

<http://ebookslibrary.club/Slow-Cooker-Root-Beer-Pulled-Pork-Recipe-Allrecipes-com.pdf>

### **Slow Cooker Root Beer Pulled Pork Pinch me I'm eating**

For this slow cooker root beer pulled pork, plan about a pound of meat per person. Because there is so much fat on the meat you'll discard, and preferably, a bone in it, you won't actually be feeding each person an entire pound when all is said and done. But if you have four people, get a 4-lb pork butt.

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