

[PULLED PORK RECIPE WITH ROOT BEER](#)



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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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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.

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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. Cover and cook on low for 4-6 hours, or until pork shreds easily with a fork.

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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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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 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>

Crock Pot Root Beer Pulled Pork Crock Pot Ladies

Print Recipe Jump To Recipe. Just 4 simple ingredients and you have this mouthwatering recipe for Crock-Pot Root Beer Pulled Pork. Use the pulled pork in sandwiches, wraps and more for a quick and easy meal!

<http://ebookslibrary.club/Crock-Pot-Root-Beer-Pulled-Pork-Crock-Pot-Ladies.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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