

## Slow Cooker Barbecue Pulled Pork

by [AllFreeSlowCookerRecipes.com](http://AllFreeSlowCookerRecipes.com)

Test Kitchen

**Serves:** 8

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### Ingredients

- 5 to 6 garlic cloves, peeled and smashed with the side of a knife
- 3 to 4 pounds pork shoulder roast (sometimes called Boston butt roast)
- salt and fresh ground pepper
- 1 cup water
- 1 cup prepared barbecue sauce
- 2 tablespoons cider vinegar



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### Instructions

1. Lightly spray interior of the slow cooker with cooking spray. Lay the garlic cloves in the bottom and place the pork on top. Sprinkle with salt and pepper and pour the water around the sides.
2. Cook on LOW for 6 hours, (or on LOW for 3 hours and then on HIGH for 1 hour) until pork is cooked through and is easy to shred with a fork.
3. Remove the pork from the slow cooker and set on a cutting board. Pour all of the juices in the pot into a large measuring cup and place in the freezer for 30 minutes so that the fat rises to the top and can be skimmed off. While the juices cool, use two forks to shred the meat and return it to the cooker.
4. Skim the juices, discarding the fat and return 2 cups to the cooker, add the barbeque sauce and vinegar and stir to mix well. Cook on LOW for 1 additional hour to blend the flavors.
5. Serve pork on hamburger buns, garnished with pickle slices if desired.

#### Editor's Note:

This cut of meat needs slow cooking, so always begin on low and use the low setting for at least most of the time allotted.

Barbeque sauces have their regional fans and there are many choices. We like a smoky, slightly sweet sauce and then we add cider vinegar to give it a burst of "tangy flavor," but you may use the type you like best.

**Tip:** Some readers have mentioned that a little extra barbecue sauce made this slow cooker pulled pork even better! Serve with coleslaw for a little taste of the south. If you really want to impress your guests, toast the buns.

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