

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 barbacue sauce
- 8 soft buns

Summary

Yield: 8

Source: Priscilla Warnke

Prep Time: 5 hours

Category: Meats

Tags: Slow Cooker

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 barbacue 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 barbacue liquid from the crockpot to meat. Serve in buns with additional barbacue

Pulled Pork Sandwiches

sauce on the side.