

Slow Cooker Texas Pulled Pork



Ingredients

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 1/2 teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter, or as needed

Directions

1. Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.
2. Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

Perfect Pulled Pork



1 whole boston butt (used a 4.25 pound pork shoulder roast – took about 3 hours to reach 200 degs – cool down took 1 hour...)

Dry Rub

1 tbsp ground cumin
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp chili powder
1 tbsp cayenne pepper
1 tbsp salt
1 tbsp ground pepper
1 tbsp paprika
1/2 cup brown sugar

Mix well and store in an air tight container.

Brine Solution

1/2 cup salt
1/2 cup brown sugar
2 qts cold water
2 bay leaves
3 tbsp dry rub mix

Add salt to cold water and stir very well until all the salt is completely dissolved. Then add the brown sugar, dry rub, and bay leaves and stir well to combine.

Pork shoulder preparation:

Rinse the pork shoulder and place in a large container, pour in the brine solution until the shoulder is completely covered. Cover the container and place in the refrigerator for at least 8 hours. Then remove pork shoulder from brine solution, pat dry with paper towels, place in baking pan that is bigger than the shoulder by at least a inch in length and width and at least 3 inches deep. Sprinkle dry rub onto the surface of the shoulder and massage in such that it adheres to the surface. Coat all sides. Make sure the fat layer on the shoulder is facing up before cooking! Place baking pan uncovered in a 225 degree oven on the middle rack. Insert a probe thermometer into the center or thickest part of the shoulder, but not touching the bone. Monitor the temperature throughout cooking (a digital thermometer with an alarm function is the easiest way to do this). Do not remove from the oven until the center of the shoulder reaches 200 degrees. When the shoulder has reached 200 degrees, shut off the oven and let the roast cool for a couple of hours before removing from the oven. If the bottom of the pan is dry (or crusted with dried spices) then cover the pan with foil to retain internal moisture of the meat during the cooling period. When the temperature drops to 170 degrees or slightly lower, remove from oven. Place on a large, clean work surface such as a cutting board, and remove the large sheet of crusted fat on the top. Pull apart with two forks, it will pull apart very easily. Serve for friends and family!

