

Slow Cooker Pulled Pork Sliders with Pickles and Buttered Brioche

Pulled Pork Sliders on Brioche Buns



METHOD

Slow cooker

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INGREDIENTS

? For the Pulled Pork:

2 lbs pork shoulder (boneless)

1 cup BBQ sauce

$\frac{1}{2}$ cup chicken broth

1 tbsp brown sugar

1 tsp smoked paprika

1 tsp garlic powder

1 tsp onion powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

? For the Sliders:

8 brioche slider buns, toasted

$\frac{1}{2}$ cup butter, melted (for brushing)

$\frac{1}{2}$ cup pickles, sliced

Swaps and Notes:

Pork Substitute: You can swap pork shoulder with boneless pork loin, but it may be a bit leaner and less tender.

BBQ Sauce: Use your favorite-smoky, spicy, or even sweet mustard-based sauce works beautifully.

Bun Options: If brioche isn't your thing, Hawaiian rolls or potato buns are excellent alternatives.

Pickles: Dill pickles bring a nice tang, but bread and butter pickles work for a touch of sweetness.

Step-by-Step Instructions:

1 Slow Cook the Pork:

2 Shred & Toss:

3 Toast and Butter the Buns:

4 Assemble the Sliders:

5 Serve and Enjoy:

Tips for Success:

Don't Rush the Cook: Low and slow yields the most tender, flavorful pork.

Toast the Buns: This prevents sogginess and adds a delightful crunch.

Use Tongs: Easier than spoons for assembling the sliders cleanly and efficiently.

Serving Suggestions and Pairings:

This Beer Cheese Dip for the ultimate game day platter

Crockpot Nacho Dip to keep things cheesy and festive

Sheet Pan Quesadillas to feed a crowd fast

Walking Taco Bar for a fun, interactive meal

Cheesy Chicken Sliders for a slider sampler platter

DIRECTIONS

1. **Slow Cook the Pork:** Place pork in a slow cooker. Pour in BBQ sauce and chicken broth, then sprinkle with brown sugar, paprika, garlic powder, onion powder, salt, and pepper. Cover and cook on low for 6-8 hours, until the pork is fork-tender and pulls apart easily.
2. **Shred & Toss:** Transfer the cooked pork to a bowl and shred using two forks. Return the meat to the slow cooker and mix it into the sauce to coat completely.
3. **Toast and Butter the Buns:** Split and lightly toast your brioche buns. Brush each half with melted butter for an extra luxurious finish.
4. **Assemble the Sliders:** Layer each bun with a generous portion of pulled pork and a few pickle slices. Place the tops on and press gently.
5. **Serve and Enjoy:** Serve warm, with extra BBQ sauce on the side if desired.
6. **Tips for Success: Don't Rush the Cook:** Low and slow yields the most tender, flavorful pork.
7. **Toast the : Buns:** This prevents sogginess and adds a delightful crunch.
8. **Use : Tongs:** Easier than spoons for assembling the sliders cleanly and efficiently.
9. **Serving Suggestions and Pairings:** These sliders are ideal for potlucks or casual gatherings. Pair them with:
10. **This : Beer Cheese Dip** for the ultimate game day platter
11. **Crockpot : Nacho Dip** to keep things cheesy and festive

12. Sheet : Pan Quesadillas to feed a crowd fast
13. Walking : Taco Bar for a fun, interactive meal
14. Cheesy : Chicken Sliders for a slider sampler platter
15. Wash it all down with a crisp lemonade or even a light beer.
16. Storage and Leftover Tips: Store Leftover Pork: Keep pulled pork in an airtight container in the fridge for up to 4 days.
17. Freeze for : Later: Pulled pork freezes well-portion into freezer bags and store for up to 3 months.
18. Reheat : Gently: Warm in a covered saucepan or in the microwave with a splash of broth or water to maintain moisture.
19. More Recipes You'll Love: If you loved these sliders, don't miss out on these crowd-pleasers from Chef Maniac:
20. These : Sheet Pan Quesadillas
21. This : Beer Cheese Dip
22. Crockpot : Nacho Dip
23. Easy : Cheesy Chicken Sliders
24. Walking : Taco Bar
25. Final Thoughts: Pulled Pork Sliders on Brioche Buns are one of those recipes that checks every box-comforting, flavorful, easy to make, and guaranteed to impress. Whether you're feeding a group or just treating yourself, this is one dish that'll make its way into your regular rotation.

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-pulled-pork-sliders-with-pickles-and-buttered-brioche/>