

Hillbilly Tacos - Pulled Pork and Slaw Wrapped in Southern Flavor

Hillbilly Tacos - Southern Comfort in Every Bite



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

Pulled Pork:

4-6 lbs pork shoulder roast

... cup pork rub (homemade or store-bought)

12 oz can Dr Pepper (or Coca-Cola/root beer)

1 tbsp hickory liquid smoke

Salt and pepper, optional

Coleslaw:

2 (14 oz) bags coleslaw mix

1/3 cup white sugar

... cup milk

1/2 cup mayonnaise

... cup buttermilk

1 tsp Dijon or yellow mustard

1 1/2 tsp apple cider vinegar

1 1/2 tsp lemon juice

2 tbsp freshly grated onion (or 1/2 tsp onion powder)

1/2 tsp salt

1 tsp black pepper

Taco Assembly:

Corn or flour tortillas

Your favorite BBQ sauce

DIRECTIONS

1. Step 1: Make the Pulled Pork: Rinse and pat dry the pork shoulder. Rub generously with pork rub and optional salt and pepper.
2. Place pork in a slow cooker. Add Dr Pepper and drizzle in liquid smoke.
3. Cover and cook on low for 8-10 hours, until the meat is fall-apart tender.
4. Remove pork, discard excess fat and bone, and shred using forks or claws.
5. (Optional) Return shredded pork to the slow cooker with a bit of the liquid to stay warm.
6. Step 2: Prepare the Coleslaw: Add coleslaw mix to a large bowl.
7. In a separate bowl, whisk all dressing ingredients until smooth.
8. Pour dressing over coleslaw mix and toss to coat evenly.
9. Refrigerate for at least 1 hour for flavors to meld.
10. Step 3: Assemble the Tacos: Warm tortillas in a dry skillet or wrap in foil and warm in the oven.
11. Layer pulled pork onto tortillas.
12. Top with a scoop of coleslaw.
13. Drizzle with BBQ sauce and serve immediately.

SWAPS & NOTES

& Swaps Dr Pepper adds sweet depth, but feel free to use Coke or root beer.

Coleslaw can be made with red cabbage, green cabbage, or a mix.

Tortillas : Corn gives a more traditional taco feel, flour gives a softer bite.

BBQ Sauce : Go smoky, spicy, or sweet-whatever fits your flavor vibe.

TIPS FOR SUCCESS

Make the slaw ahead so it has time to chill and absorb the flavors.

Use a slow cooker liner for easier cleanup.

Toast tortillas lightly for added texture.

Double up corn tortillas for extra sturdiness.

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

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