

Slow Cooker Dr. Pepper Pulled Pork - Easy, Juicy & Flavor-Packed!

Slow Cooker Dr. Pepper Pulled Pork: Sweet, Savory, and Seriously Simple



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

4 lbs. pork roast (shoulder or butt cut)

1 tsp. garlic powder

$\frac{1}{2}$ tsp. onion powder

2 tsp. paprika

Salt and pepper to taste

1 onion, sliced

1 can (12 oz.) Dr. Pepper

$\frac{3}{4}$ cup BBQ sauce (your favorite)

Buns for serving

Ingredient Swaps & Notes:

Pork: Bone-in or boneless both work; just adjust cook time if needed.

BBQ Sauce: Use smoky, spicy, or sweet sauce based on your preference.

Dr. Pepper: You can try other sodas like root beer or cola, but Dr. Pepper offers a unique depth of flavor.

Step-by-Step Instructions:

Season the Pork: In a small bowl, mix garlic powder, onion powder, paprika, salt, and pepper. Rub this mixture all over the pork roast.

Layer the Crockpot: Place sliced onions on the bottom of your slow cooker and lay the pork roast on top.

Mix Sauce: Stir the BBQ sauce and Dr. Pepper together in a bowl, then pour it over the pork.

Slow Cook: Cover and cook on high for 4-5 hours or

on low for 7-8 hours, until the meat is fall-apart tender.

Shred the Meat: Remove the pork and shred it using two forks.

Soak It Up: Return the shredded pork to the slow cooker and mix it into the sauce.

Serve: Spoon onto buns and serve hot.

Tips for Success:

Don't skip the sear (if you have time): Searing the pork in a pan before slow cooking adds depth.

Use a fat separator before returning the meat to the slow cooker if it seems greasy.

Go low and slow if you have the time-it's the best way to maximize tenderness.

Serving Suggestions & Pairings:

This **Crockpot Nacho Dip** for the ultimate party spread.

Sheet Pan Quesadillas for a Tex-Mex twist on dinner.

Dorito Casserole if you're in the mood for comfort overload.

Storage & Leftover Tips:

Fridge: Store leftovers in an airtight container for up to 4 days.

Freezer: Freeze in portions with sauce in freezer-safe bags for up to 3 months.

Reheat: Gently warm in a saucepan or microwave with a splash of water or broth to keep it moist.

More Recipes You'll Love:

Classic Spaghetti with Homemade Sauce - because comfort food doesn't stop at pork.

DIRECTIONS

1. **Season the : Pork:** In a small bowl, mix garlic powder, onion powder, paprika, salt, and pepper. Rub this mixture all over the pork roast.
2. **Layer the : Crockpot:** Place sliced onions on the bottom of your slow cooker and lay the pork roast on top.
3. **Mix : Sauce:** Stir the BBQ sauce and Dr. Pepper together in a bowl, then pour it over the pork.
4. **Slow : Cook:** Cover and cook on high for 4-5 hours or on low for 7-8 hours, until the meat is fall-apart tender.
5. **Shred the : Meat:** Remove the pork and shred it using two forks.
6. **Soak : It Up:** Return the shredded pork to the slow cooker and mix it into the sauce.
7. **Serve:** Spoon onto buns and serve hot.
8. **Tips for Success:** Don't skip the sear (if you have time): Searing the pork in a pan before slow cooking adds depth.
9. **Use a fat separator** before returning the meat to the slow cooker if it seems greasy.
10. **Go low and slow** if you have the time-it's the best way to maximize tenderness.
11. **Serving Suggestions & Pairings:** Serve your pulled pork with classic BBQ sides like coleslaw, potato salad, or pickles. For a heartier meal, pair it with:
12. **This : Crockpot Nacho Dip** for the ultimate party spread.
13. **Sheet : Pan Quesadillas** for a Tex-Mex twist on dinner.
14. **Dorito : Casserole** if you're in the mood for comfort

overload.

15. **Storage & Leftover Tips:** Fridge: Store leftovers in an airtight container for up to 4 days.
16. **Freezer:** Freeze in portions with sauce in freezer-safe bags for up to 3 months.
17. **Reheat:** Gently warm in a saucepan or microwave with a splash of water or broth to keep it moist.
18. **More Recipes You'll Love:** Classic Spaghetti with Homemade Sauce - because comfort food doesn't stop at pork.
19. **Instant :** Pot Lasagna - another hands-off dinner wonder.
20. **Final Thoughts:** Whether you're prepping for a backyard barbecue, an easy weeknight dinner, or game day grub, this Slow Cooker Dr. Pepper Pulled Pork is a guaranteed hit. If you try it, I'd love to hear how it turned out-drop a comment below and don't forget to follow for more easy, flavor-packed recipes.

SWAPS & NOTES

Pork: Bone-in or boneless both work; just adjust cook time if needed.

BBQ Sauce: Use smoky, spicy, or sweet sauce based on your preference.

Pepper: You can try other sodas like root beer or cola, but Dr. Pepper offers a unique depth of flavor.

TIPS FOR SUCCESS

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Go low and slow if you have the time-it's the best way to maximize tenderness.

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

Original recipe: <https://chefmaniac.com/slow-cooker-dr-pepper-pulled-pork-easy-juicy-flavor-packed/>