

Sweet Dr. Pepper BBQ Pulled Pork Tacos: Your Next Taco Night Obsession

If you're looking for a taco recipe that's packed with flavor and super easy to make, these



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

3 lbs pork shoulder or pork butt
1 can (12 oz) Dr. Pepper soda
1 cup BBQ sauce (your favorite kind)
1 tablespoon apple cider vinegar
1 tablespoon brown sugar
1 teaspoon smoked paprika
1 teaspoon garlic powder
 $\frac{1}{2}$ teaspoon onion powder
1 teaspoon ground cumin
Salt and pepper to taste
Corn or flour tortillas, for serving

Toppings (optional): chopped cilantro, diced onions, lime wedges, sliced jalapeños, and shredded cheese

Instructions:

Prepare the Pork Trim any excess fat from the pork shoulder and cut it into large chunks. Season generously with salt, pepper, smoked paprika, garlic powder, onion powder, and cumin.

Slow Cook the Pork Place the seasoned pork into your slow cooker. Add Dr. Pepper, BBQ sauce, apple cider vinegar, and brown sugar. Stir to combine. Cover and cook on low for 8 hours or high for 4 hours, until the pork is tender and easily shreds.

Shred the Pork Remove the cooked pork from the slow cooker and use two forks to shred the meat. Return the shredded pork to the slow cooker and mix it with the sauce for added flavor. Let it cook on low

for another 30 minutes to soak up the sauce.

Assemble the TacosWarm tortillas in a dry skillet or microwave. Add a generous portion of pulled pork to each tortilla and top with your favorite toppings like cilantro, onions, lime wedges, jalapeños, or shredded cheese.

Serve and EnjoyServe the tacos hot and savor every bite of these sweet and smoky delights.

Tips for Perfect Pulled Pork Tacos:

Make It Crisp: For extra texture, broil the shredded pork on a baking sheet for a few minutes before serving.

Add Heat: Mix some hot sauce or chopped jalapeños into the sauce for a spicy kick.

Double the Recipe: These tacos are freezer-friendly! Make a bigger batch and store leftovers for a quick meal later.

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9. These : Sweet Dr. Pepper BBQ Pulled Pork Tacos are an explosion of flavors that are sure to wow your taste

buds. Whether you're feeding a crowd or indulging in a taco night at home, this recipe is as satisfying as it is simple.

10. Check out the full recipe on I : Wuv Cooking and let me know how it turned out for you in the comments below. Don't forget to share this recipe with your friends and family-they'll thank you later!

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

Original recipe: <https://chefmaniac.com/sweet-dr-pepper-bbq-pulled-pork-tacos-your-next-taco-night-obsession/>