

Slow Cooker Root Beer Pulled Pork: A Sweet and Savory Feast

If you're looking for a no-fuss, flavor-packed meal, this



TIME
5 min

METHOD
Slow cooker

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INGREDIENTS

- 4-5 lbs pork shoulder (bone-in or boneless)
- 1 can (12 oz) root beer
- 1 tablespoon apple cider vinegar
- 1 tablespoon brown sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1-2 cups barbecue sauce (your favorite kind)

For Serving: Buns

Instructions:

Prepare the PorkTrim excess fat from the pork shoulder and place it in the slow cooker.

Add the Liquid IngredientsPour the root beer, apple cider vinegar, brown sugar, Worcestershire sauce, and Dijon mustard over the pork.

Season the PorkIn a small bowl, mix garlic powder, onion powder, smoked paprika, salt, and pepper. Sprinkle the mixture evenly over the pork.

Cook the PorkCover the slow cooker and cook on low for 8-10 hours or high for 4-5 hours, until the pork is tender and shreds easily with a fork.

Shred the PorkRemove the pork from the slow cooker and shred it with two forks, discarding any bones

if applicable.

Mix with Barbecue Sauce Return the shredded pork to the slow cooker and mix in your desired amount of barbecue sauce. Stir to coat the pork evenly.

Serve Serve the pulled pork on buns with extra barbecue sauce on the side. Pair with coleslaw, potato salad, or your favorite sides for a complete meal.

Pro Tips:

Crispy Option: Spread the shredded pork on a baking sheet and broil for 5 minutes for crispy edges before mixing in the barbecue sauce.

Adjust the Sweetness: Use less root beer or add more vinegar if you prefer a less sweet flavor.

Freeze Leftovers: Pulled pork freezes well for up to 3 months-perfect for quick meals later.

DIRECTIONS

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11. **This : Slow Cooker Root Beer Pulled Pork** is the perfect combination of ease and flavor, making it a go-to recipe for any occasion. Whether you're serving it at a party or enjoying it as a cozy family meal,

this dish is sure to impress.

12. Check out the original recipe on I : Wuv Cooking and let me know how it turned out for you. Don't forget to share this recipe with friends-they'll love it as much as you do!

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

Original recipe: <https://chefmaniac.com/slow-cooker-root-beer-pulled-pork-a-sweet-and-savory-feast/>