

## The Easiest BBQ Pulled Pork Recipe (Just 3 Ingredients!)

is exactly that kind of meal. With just

METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

3-4 lb pork shoulder or pork butt  
1 bottle (18 oz) barbecue sauce  
1 medium onion, sliced

### DIRECTIONS

1. Step 1: Prepare the Slow Cooker: Place the sliced onions in the bottom of your slow cooker.
2. This creates a flavorful base for the pork to cook on.
3. Step 2: Add the Pork: Place the pork shoulder on top of the onions.
4. Step 3: Add the BBQ Sauce: Pour the barbecue sauce evenly over the pork, making sure it's well coated.
5. Step 4: Slow Cook: Cover and cook:
6. Low for about 8 hours, or
7. High for 4-5 hours
8. The pork should be extremely tender and easy to pull apart.
9. Step 5: Shred the Pork: Using two forks, shred the pork directly in the slow cooker and mix it with the sauce and onions.
10. Step 6: Serve: Serve the pulled pork:
11. On sandwich buns
12. Over rice
13. In tacos
14. With your favorite sides

### SWAPS & NOTES

and Substitutions This simple recipe can easily be customized depending on your preferences.

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

Original recipe: <https://chefmaniac.com/the-easiest-bbq-pulled-pork-recipe-just-3-ingredients/>