

Caramelized Apple Cider Pulled Pork Sliders: A Crowd-Pleasing Favorite

Looking for a dish that's equal parts comforting and impressive? These



METHOD

Slow cooker

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INGREDIENTS

- 3 lbs pork shoulder
- 1 cup apple cider
- 1 tbsp brown sugar
- 1 onion, sliced
- 1/2 cup barbecue sauce
- 12 slider buns
- 1/2 cup coleslaw (optional)

Instructions:

Cook the Pork:Place the pork shoulder in a slow cooker. Add the apple cider, brown sugar, and sliced onion. Cover and cook on low for 8 hours, or until the pork is tender and easily pulls apart.

Shred the Pork:Remove the cooked pork from the slow cooker and shred it using two forks. Mix the shredded pork with barbecue sauce until well coated.

Assemble the Sliders:Pile the pulled pork onto slider buns. For extra flavor and texture, add a spoonful of coleslaw on top of the pork.

Serve and Enjoy:Serve the sliders warm and watch them disappear in no time!

Tips for Perfect Sliders:

Toast Your Buns: Lightly toast the slider buns for added texture and to prevent them from getting soggy.

Switch Up the Sauce: Try different barbecue sauces-honey, spicy, or smoky-to customize the flavor.

Make Ahead: You can cook and shred the pork in advance, then reheat it with the sauce when ready to serve.

Why You'll Love This Recipe:

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7. **Make : Ahead:** You can cook and shred the pork in advance, then reheat it with the sauce when ready to serve.
8. **Why You'll Love This Recipe:** These sliders are the perfect balance of sweet, savory, and tangy. The apple cider and brown sugar add a depth of flavor that elevates traditional pulled pork. Plus, they're incredibly easy to make with just a slow cooker and a handful of ingredients. Whether you're hosting a party or just want a comforting meal, these sliders are sure to be a hit.
9. **Try them out and let me know what you think!** Don't forget to share the recipe with your friends-they'll love you for it.

