

## Pulled Pork Sandwich Recipe: A Juicy and Flavorful BBQ Classic

There are several reasons why this pulled pork sandwich recipe stands out from the rest:



**OVEN**  
**300°F**

**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4-5 pounds pork shoulder (also known as pork butt)
- 2 tablespoons brown sugar
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper (optional for heat)
- 1 cup apple cider vinegar
- 1 cup BBQ sauce (your favorite brand)
- Buns for serving
- Coleslaw (optional, for topping)

### DIRECTIONS

1. Prepare the : Dry Rub: In a small bowl, mix together the brown sugar, paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper. This blend will create a flavorful crust on the pork.
2. Season the : Pork: Rub the spice mixture all over the pork shoulder, ensuring it's evenly coated. Let it sit for at least 30 minutes, or refrigerate overnight for deeper flavor.
3. Set : Up Your Slow Cooker: Place the seasoned pork in a slow cooker. Pour the apple cider vinegar around the meat, which will help keep it moist during cooking.
4. Cook : Low and Slow: Cover and cook on low for 8 hours, or until the pork is tender and easily shreds with a fork. If you're short on time, you can cook on high for about 4-5 hours, but low and slow is best.
5. Shred the : Pork: Once cooked, remove the pork from the slow cooker and let it rest for a few minutes. Use two forks to shred the meat, discarding any large pieces of fat.
6. Add BBQ : Sauce: Mix the shredded pork with your favorite BBQ sauce, adjusting the amount to your taste. Serve on buns with coleslaw if desired.

### TIPS FOR SUCCESS

Experiment with Flavors: Feel free to customize the dry rub by adding spices like cumin or mustard powder for a unique twist.

Use Leftovers Creatively: If you have leftover pulled pork, try using it in quesadillas, nachos, or even breakfast burritos!

Make It Ahead: Pulled pork can be made a day in advance.

Just reheat it gently before serving to save time on busy days.

