

Juicy BBQ Pulled Pork Sandwich: A Flavor-Packed Classic

Few meals are as satisfying as a perfectly crafted



TIME
15 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 3-4 lbs pork shoulder (or pork butt)
- 1 tbsp smoked paprika
- 1 tbsp brown sugar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1 cup chicken broth
- 1 1/2 cups BBQ sauce (plus extra for serving)
- 8 hamburger buns

Instructions:

Prepare the Pork: In a small bowl, mix the smoked paprika, brown sugar, garlic powder, onion powder, salt, and black pepper. Rub this spice mixture all over the pork shoulder.

Cook the Pork: Place the seasoned pork in a slow cooker and pour in the chicken broth. Cover and cook on low for 8-10 hours, or on high for 4-5 hours, until the pork is tender and easily pulls apart with a fork.

Shred the Pork: Remove the pork from the slow cooker and use two forks to shred the meat. Discard any excess fat.

Mix with BBQ Sauce: Return the shredded pork to the slow cooker and stir in the BBQ sauce. Let it warm through for 10-15 minutes.

Assemble the Sandwiches: Toast the hamburger buns lightly, if desired. Pile the pulled pork onto the

buns and drizzle with extra BBQ sauce. Add toppings like coleslaw or pickles for extra flavor and crunch.

Serve and Enjoy: Serve the sandwiches warm with your favorite sides.

Tips for the Best Pulled Pork Sandwiches:

Make It Ahead: Pulled pork tastes even better the next day, so feel free to make it ahead and reheat when ready to serve.

Choose the Right Sauce: Use your favorite BBQ sauce to customize the flavor, whether you prefer sweet, smoky, or spicy.

Try Toppings: Add coleslaw, pickled onions, or jalapeños for extra texture and flavor.

Why This Recipe Stands Out:

DIRECTIONS

- 1.** Prepare the : **Pork:** In a small bowl, mix the smoked paprika, brown sugar, garlic powder, onion powder, salt, and black pepper. Rub this spice mixture all over the pork shoulder.
- 2.** Cook the : **Pork:** Place the seasoned pork in a slow cooker and pour in the chicken broth. Cover and cook on low for 8-10 hours, or on high for 4-5 hours, until the pork is tender and easily pulls apart with a fork.
- 3.** Shred the : **Pork:** Remove the pork from the slow cooker and use two forks to shred the meat. Discard any excess fat.
- 4.** Mix with BBQ : **Sauce:** Return the shredded pork to the slow cooker and stir in the BBQ sauce. Let it warm through for 10-15 minutes.
- 5.** Assemble the : **Sandwiches:** Toast the hamburger buns lightly, if desired. Pile the pulled pork onto the buns and drizzle with extra BBQ sauce. Add toppings like coleslaw or pickles for extra flavor and crunch.
- 6.** Serve and : **Enjoy:** Serve the sandwiches warm with your favorite sides.
- 7.** **Tips for the Best Pulled Pork Sandwiches:** **Make It Ahead:** Pulled pork tastes even better the next day, so feel free to make it ahead and reheat when ready to serve.
- 8.** **Choose the : Right Sauce:** Use your favorite BBQ sauce to customize the flavor, whether you prefer sweet, smoky, or spicy.
- 9.** **Try : Toppings:** Add coleslaw, pickled onions, or jalapeños for extra texture and flavor.
- 10.** **Why This Recipe Stands Out:** This Juicy BBQ Pulled Pork Sandwich recipe is simple, versatile, and guaranteed

to satisfy. The slow-cooked pork is incredibly tender, while the spice rub and BBQ sauce create layers of flavor that are simply irresistible. Perfect for casual dinners, game-day feasts, or summer cookouts, these sandwiches are a true crowd-pleaser.

11. Have you made this recipe? Let me know how it turned out in the comments, and be sure to check out more mouthwatering recipes like this on I Wuv Cooking. Whether you're a BBQ enthusiast or new to pulled pork, this recipe is sure to become a go-to favorite!

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

Original recipe: <https://chefmaniac.com/juicy-bbq-pulled-pork-sandwich-a-flavor-packed-classic/>