

BBQ Pulled Pork Tacos: A Sweet and Smoky Fusion Dish

There are several reasons why BBQ Pulled Pork Tacos stand out as a must-try dish:



TIME
20 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 3-4 pounds pork shoulder
- 1 cup BBQ sauce (your favorite brand)
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 12 small corn or flour tortillas
- 1 cup shredded cabbage
- 1/2 cup chopped cilantro
- 1 avocado, sliced (optional)
- 1 lime, cut into wedges (for serving)

DIRECTIONS

- 1.** Prepare the : Pork: Start by trimming excess fat from the pork shoulder. This will help reduce greasiness in the final dish. Rub the pork with smoked paprika, garlic powder, onion powder, salt, and black pepper.
- 2.** Slow : Cook the Pork: Place the seasoned pork in a slow cooker and pour the BBQ sauce over it. Cook on low for 8 hours or until the pork is tender and easily shredded with a fork.
- 3.** 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, mixing it with the remaining BBQ sauce in the cooker for added flavor.
- 4.** Warm the : Tortillas: In a dry skillet over medium heat, warm the tortillas for about 30 seconds on each side until they are pliable. This step enhances their flavor and texture.
- 5.** Assemble the : Tacos: Place a generous amount of pulled pork on each tortilla. Top with shredded cabbage, chopped cilantro, and avocado slices if desired. Squeeze fresh lime juice over the top for an extra zing.

TIPS FOR SUCCESS

Make Ahead: You can prepare the pulled pork a day in advance.

Just reheat it gently before serving to save time on the day of your gathering.

Experiment with Sauces: Try different BBQ sauces to find your favorite flavor profile.

A spicy sauce can add a nice kick, while a sweeter sauce can enhance the overall taste.

