

Slow-Cooker Pulled Pork

The key to making excellent pulled pork is to cook it low and slow, and nothing else achieves that quite like this recipe. This method makes it easier than ever to prepare pulled pork for a crowd with maximum flavor and minimum effort.

Ingredients:

1 onion, finely chopped
3/4 c. ketchup
3 Tbsp. tomato paste
1/4 c. apple cider vinegar
1 tsp. paprika
1 tsp. garlic powder
1 tsp. mustard powder
1 tsp. cumin

1 (3- to 4-lb.) pork shoulder, trimmed of excess fat
Kosher salt
Freshly ground black pepper
Coleslaw, for serving
Buns, for serving

Directions:

Combine onion, ketchup, tomato paste, apple cider vinegar and spices in the bowl of a slow cooker. Season pork shoulder all over with salt and pepper then add to slow cooker, covering it with ketchup mixture. Cover and cook until very tender (the meat should fall apart easily with a fork!), on HIGH for 5 to 6 hours or on LOW for 8 to 10 hours.

Remove pork from slow cooker and transfer to bowl. Shred with two forks and toss with juices from the slow cooker. Serve on buns with coleslaw.

