

# Pulled Pork Sliders

SERVES: 12 sliders | PREP TIME: 15 minutes | COOK TIME: 6-8 hours (on low)

## INGREDIENTS

- 3-4 lbs pork shoulder (Boston butt)
- 1 large onion, sliced
- 4 cloves garlic, minced
- 1 cup BBQ sauce (your favorite)
- 1/2 cup apple cider vinegar
- 1/4 cup brown sugar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon smoked paprika
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 teaspoon cayenne pepper (optional, for a little heat)
- Slider buns (12 count)
- Optional toppings: coleslaw, pickles, onions, or extra BBQ sauce

## DIRECTIONS

**Step 1:** Slow Cooker Method:

**Step 2:** Place the pork shoulder in the slow cooker.

**Step 3:** Add onion, garlic, BBQ sauce, apple cider vinegar, brown sugar, Worcestershire sauce, smoked paprika, salt, pepper, and cayenne (if using).

**Step 4:** Cover and cook on low for 6-8 hours, or until the pork is tender and easily shreds with a fork.

**Step 5:** Remove the pork from the slow cooker and shred with two forks. Discard any large pieces of fat.

**Step 6:** Return the shredded pork to the slow cooker and stir to coat in the sauce. Let it cook for an additional 15-30 minutes on low to absorb the flavors.

**Step 7:** Stovetop Method:

**Step 8:** Place the pork in a large Dutch oven or heavy pot.

**Step 9:** Add all ingredients (except the slider buns and toppings).

**Step 10:** Bring to a simmer over medium heat, then reduce to low.

**Step 11:** Cover and simmer for 2-3 hours, or until the pork is tender and easily shreds.

**Step 12:** Shred the pork, return it to the sauce, and simmer for an additional 15-30 minutes.

**Step 13:** Serve warm on slider buns with your favorite toppings. Enjoy!

**Contains:** *wheat, soy, fish*