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# Easy Crockpot Pulled Pork

## Description

A summer barbecue isn't complete without pulled pork. Instead of spending hours coaxing a large piece of pork into a juicy delight, create the same results by using a crock pot, or a large dutch oven with minimal supervision.

Total time: 9 hrs 30 min   Yield: 8 Servings

## Ingredients

- 1 5 to 7 pound bone-in pork shoulder
- 2 tsp dark brown sugar
- 1/2 tsp coarsely ground black pepper
- 2 Tbsp smoked paprika (do not substitute regular paprika)
- 1/2 tsp salt
- 1 tsp garlic salt
- 1 cup cider vinegar
- 1/3 cup ketchup
- 1/4 cup water

Prep Time: 30 min   Cooking Time: 9 hrs   Total Time: 9 hrs 30 min

## Instructions

This recipe takes time. So, give yourself a day. It's well worth it. Trim some but not all of the fat from the roast. Combine the 2 tablespoons dark brown sugar, 2 tablespoons coarsely ground black pepper, smoked paprika, 1 teaspoon salt, and the garlic salt, then massage into the roast. Place in a plastic bag and keep in the refrigerator overnight or at least 12 hours.

To create the sauce, mix the cider vinegar, ketchup, water, 2 teaspoons dark brown sugar, ½ teaspoon salt, and ½ teaspoon coarsely ground black pepper together, and pour into a crock pot or a Dutch oven with a tightly fitting lid. Place the pork on top of the sauce (don't pour the sauce over the seasoned pork – you don't want to "rinse" off the seasoning). Turn the heat to "high" just until the contents start to gently simmer, then reduce the heat to "low". Then simply walk away. After 4 to 5 hours, turn the roast over, so the top side is now on the bottom, in the sauce.

When the meat easily falls apart with a fork (another 4 to 5 hours cooking time), it is done. It's as simple as that! Use two forks to shred the meat into chunks. Put the remaining liquid into a small sauce pan and boil on high heat to reduce the liquid by half – use this sauce to drizzle on the pork.

**Recipe brought to you by:**

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Chef Michi Holland

**Source:**

Chef Michi Watarai