

Football Season Signature Recipe

Ingredients

1 tsp. Paprika, smoked
1 tsp. Kosher salt
1 tsp. Garlic powder
1 tsp. Brown sugar
2½ lbs. Pork shoulder, boneless
¼ cup Water
1 cup Barbecue sauce, bottled
5-6 sprays Pam or other
non-stick cooking spray
8 Brioche bun
As needed Pickle chips

Slow Cooker Pulled Pork

Directions

1. In small bowl, stir together paprika, salt, garlic powder and brown sugar.
2. Spray 5 to 6 quart slow cooker with cooking spray. Rub paprika mixture on pork to cover completely. Place pork in slow cooker. Pour water around pork.
3. Cover, cook on Low heat setting 7 to 8 hours or High heat setting 3 to 4 hours, until extremely tender. The meat should easily fall apart when pierced with a fork.
4. Transfer pork to cutting board. Let rest until cool enough to handle. Use 2 forks to shred pork. Discard liquid in slow cooker. Return shredded pork to slow cooker; stir in barbecue sauce until well mixed. Cover; cook on High heat setting 10 to 15 minutes or until hot.
5. Portion out approximately ½ cup of pork on each brioche bun bottom.
6. Top with pickle chips if desired. Cover with brioche bun top. Serve with extra barbecue sauce on the side.



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