

Diablo Slow Cooker Pulled Pork

Ingredients

- 1 (4 lb.) pork shoulder roast
- 1 jar of Diablo Verde (Mild, Medium or Hot)
- 6 oz of apple cider vinegar

Steps

- Place the pork roast into the slow cooker; pour in the jar of Diablo Verde Creamy Cilantro Sauce and apple cider vinegar
- Cover and cook on High until the roast shreds with a fork, 5-6 hours or low for 9 hours (190 degrees on a food thermometer).
- Remove the roast and shred. The pork should easily come apart using two forks.
- Serve on toasted buns or by itself and Enjoy! Serves 8