

# Carolina Pulled Pork

## PREP TIME:

5 minutes

## COOKING TIME:

LOW: 8-10 hours  
OR  
HIGH: 4-5 hours

## SERVES:

6



## INGREDIENTS:

2 1/2 lbs pork shoulder

1 Smoky BBQ blend

1/4 cup cider vinegar

### *dipping sauce (optional)*

1/2 cup / 4 fl oz cider vinegar

1/4 cup / 2 fl oz water

2 tbsp tomato ketchup

1 tbsp brown sugar

1/2 tsp red pepper flakes

1/4 tsp salt

dash of tabasco

## PREPARE:

rub the pork with the Smoky BBQ blend; transfer to the slow cooker or refrigerate overnight

add the cider vinegar to the pork

cover and cook on LOW: 8-10 hours or HIGH: 5 hours

shred the pork in the slow cooker using 2 forks

mix the remaining ingredients for the dipping sauce in a small jug or use your favorite BBQ sauce

serve on a toasted pretzel or brioche bun, drizzle with sauce, serve with a side of fresh coleslaw

pair with an India Pale Ale, fresh lemonade or tart hard cider