

Diablo Slow Cooker Pulled Pork

Serves: 8

Ingredients:

- 1 - 4 pound pork shoulder roast
- 1 - 12.5 ounce jar Diablo Verde Creamy Cilantro Sauce
- 6 ounces apple cider vinegar

Directions:

- Place the pork roast into the slow cooker. Cover the roast with Diablo Verde and apple cider vinegar.
- Cover and cook until the roast shreds easily with a fork and reaches an internal temperature of 190° F, high for 5-6 hours or low for 9 hours.
- Remove the roast from the slow cooker and shred with two forks.
- Enjoy!

Serving Ideas:

- Serve on toasted buns or tortillas.
- Serve in a bowl with Diablo Coleslaw.

Recipe inspired by Diablo fans

Photo by [Sari M Bailey](#).

[Diablo Slow Cooker Pulled Pork Video Recipe](#)

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