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Slow Cooker Pulled Pork

This succulent pulled pork recipe is a total crowd pleaser!

INGREDIENTS

- 1 onion, finely chopped
- 150g ketchup
- 3 tbsp tomato puree
- 70ml apple cider vinegar
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp mustard powder
- 1 tsp cumin
- Pork shoulder, trimmed of excess fat (1.4kg)
- Salt
- Freshly ground black pepper
- Buns & coleslaw for serving

Combine the onion, ketchup, tomato puree, apple cider vinegar and spices in the slow cooker bowl. Season pork shoulder all over with salt and pepper then add to slow cooker, covering it with mixture.

Cover and cook until tender on high for 5 to 6 hours or on low for 8 to 10 hours (meat should fall apart easily with a fork).

Remove pork from slow cooker and transfer to a bowl. Shred the pork and toss with juices from the slow cooker.

Serve on buns with coleslaw.