



Slow Cooker South Carolina-Style Pulled Pork

Prep: 25 minutes

Slow Cook: 9 hours 15 minutes • Serves: 10

- 1½ cups apple cider vinegar
- 1½ cups ketchup
- ¾ cup packed light brown sugar
- 3 tablespoons Worcestershire sauce
- 2 tablespoons mustard
- 1½ teaspoons chili powder
- 1½ teaspoons paprika
- 1 teaspoon garlic powder
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon ground cayenne pepper
- 1 medium onion, finely chopped
- 1 (7- to 8-pound) bone-in pork butt
- 10 onion buns

1. In medium bowl, whisk together all ingredients except onion, pork and buns until well combined. Add 2 cups sauce and onion to 6- to 8-quart slow-cooker bowl; cover and refrigerate remaining sauce. Add pork to slow cooker and turn to coat in sauce; turn pork fat side up. Cover and cook on low 9 to 10 hours or on high 4½ to 5 hours or until pork is very tender. Do not lift lid during cooking.

2. Transfer pork to large bowl. Trim off and discard desired amount of fat; remove bone. With 2 forks, shred pork. Skim off and discard any fat in slow cooker bowl. Return pork to slow cooker bowl; add reserved sauce and stir to combine. Cover slow cooker and cook on low 15 minutes or until heated through. Evenly spoon mixture over bottom halves of buns; replace top halves and serve. Makes about 10 cups pork.

Approximate nutritional values per serving:

743 Calories, 35g Fat (14g Saturated), 146mg Cholesterol, 956mg Sodium, 56g Carbohydrates, 2g Fiber, 45g Protein