

# Carolina Slow Cooker Pulled Pork

Via A Ginger Mess

## Ingredients

### Rub:

- 1 T. Chili Powder
- 1 T. Salt
- 1 T. Onion Powder
- 1/2 tsp. pepper
- 5lb shoulder roast or picnic roast
- 1 T. Liquid Hickory Smoke
- 3 cups divided [Carolina Barbecue Sauce](#)



1. Preheat a skillet over medium high heat. Then mix spices together then rub all over the pork. Sear the roast on all sides. This will give it a little more flavor and since we are slow cooking, we need to cheat as much as possible. :)

2. Flipping the roast can be tricky because it is pretty heavy so I used some tongs and a big spatula. Just be careful because it's pretty hot.

3. Next, place in the slow cooker and add 1 cup of [barbecue sauce](#) along with 1 tablespoon of liquid hickory smoke. Place the lid on and cook over night on low. (8 hours)

4. Remove roast to a separate dish to cool slightly.

5. Using two forks at first, shred the pork. Once it is cool enough to handle then definitely use your fingers to pull the pork. You have a better feel of what is fat and what isn't that way and it is much easier too.

6. Pour the drippings into a separate bowl. Skim the fat off the top and discard. Reserve 2 cups of juices and add to the reserved juices [2 cups of the barbecue sauce](#).

8. Place pulled pork back in the slow cooker and pour in the sauce mixture. Cook on low for 3 hours. You can cook longer, it really doesn't hurt anything. I cooked mine for 6 hours.

9. Here y'all go! Doesn't that look amazing?? You can serve it up just on a plate with some fixins like [cornbread](#), potato salad and [cole slaw](#) on the side. OR you can serve it on a bun. Just make sure to pour some of the Carolina Barbecue Sauce over it before you dig in either way. Oh, and it ain't right if you don't put the [slaw](#) ON the sandwich. You gotta do it up Carolina style! The combo of textures with the sweet and tang is what makes this sandwich most incredible. Just try it! No whining :)

I got a ketchup and mustard container set from Walmart for less than 2 bucks. I'd suggest cutting off the tip to make the spout a little larger. Have this filled with the sauce to make it easier for guests to pour sauce on the pork.



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