

{Slow Cooker} BBQ Pulled Pork Sandwiches

by Jamie @ Love Bakes Good Cakes

Prep Time: 5 minutes

Cook Time: 6 hours

Yield: 8 servings

Ingredients

- 2 lb. pork tenderloin (pork shoulder or butt can also be used)
- 1 can (12 oz.) root beer or cola
- 1 bottle (18 oz.) barbecue sauce
- 8 hamburger buns, toasted if desired
- Additional BBQ sauce, for serving (if desired)

Instructions

1. Place the pork tenderloin in a slow cooker. Pour the root beer over the meat. Cover and cook on LOW for 6 hours or until pork shreds easily with a fork.
2. After pork is cooked, drain and discard the root beer. Shred the pork and place it back in the slow cooker. Pour the barbecue sauce over the pork and stir to combine.
3. Serve immediately or keep warm in slow cooker until ready to serve. Serve on hamburger buns with additional BBQ sauce, if desired.