

Slow Cooker Coke Pulled Pork

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1 (4 to 6 pound) pork butt or shoulder
- Kosher salt and freshly cracked black pepper, to taste
- Creole or Cajun seasoning, to taste
- 1 tablespoon vegetable or canola oil
- 1 small onion, sliced (about a cup)
- 2 (12 ounce) cans classic Coca-Cola, Dr Pepper or root beer
- 1 cup homemade or commercial barbecue sauce, plus more for dressing

INSTRUCTIONS

1. Cut meat into large pieces to fit the slow cooker, if needed.
2. Season all over with salt, pepper and Creole or Cajun seasoning; rub in.
3. Heat oil using sauté or browning function on slow cooker or in a skillet on the stovetop to sear meat on all sides in oil.
4. Add meat to slow cooker, scatter onions on top.
5. Mix the root beer, Dr Pepper or Coke with 1 cup of barbecue sauce and pour over and around the pork.
6. Cover and cook on low for 8 to 10 hours, or until meat is tender and shreds easily.
7. Shred the meat, toss with additional barbecue sauce or serve the sauce on the side.

NOTES

I used a 6 quart slow cooker. Cooking time will depend on the size roast you use and whether it is bone-in or boneless. If possible, turn the meat every few hours.

Pork butt or shoulder is always the least expensive and most flavorful cut to use for pulled pork, although it is possible to substitute a pork loin in the crockpot. It is a much leaner cut however, and the result will be more dry and less flavorful than a butt or shoulder. May also use this recipe with beef roast or chicken; adjust cooking times as needed.

Tip: If you have the time, transfer some of the drippings to a large pot and boil until reduced at least by half. Skim off any fat and use the reduction to flavor the shredded meat.

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