

Ingredients



- 5 to 6 pounds boneless pork shoulder
- 1 teaspoon kosher salt
- 1 (12-ounce) bottle or can root beer
- 1 (16-ounce) jar barbecue sauce

3-Ingredient Slow Cooker Root Beer Pulled Pork

MOM
fueling
HUNGRY
BOYS

Instructions

- Season the shoulder on all sides with the salt and place in a 6-quart or larger slow cooker — if your shoulder has a decent fat cap, place it fat-side up. Pour the root beer over the pork. Cover and cook on the LOW setting until the pork is tender and shreds easily with tongs, 8 to 10 hours. The juices and fat from the pork will render, creating liquid around the pork.
- Transfer the pork to a clean cutting board or large bowl. Shred with 2 forks, discarding any fat or connective tissue. Return the shredded pork to the slow cooker. Add the barbecue sauce and stir to coat the pork. Reduce the heat to the LOW or WARM setting for serving.

