



Slow Cooker Pulled Pork

Adapted from [Fine Cooking](#)

- 4 pounds pork shoulder, bone in or boneless, trimmed
- 1 large onion, sliced
- 1/3 cup, plus 2 tablespoons apple cider vinegar
- 1/3 cup brown sugar, firmly packed
- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 3 or 4 dashes hot sauce
- 3 tablespoons tomato paste
- 2 teaspoons kosher salt

Combine the sliced onion, 1/3 cup vinegar, brown sugar, cumin, chili powder and 1 teaspoon salt in the insert of a slow cooker. Add the pork and coat it completely with the mixture. Cover and cook on low 7 to 8 hours or 5 to 6 hours on high until the pork is tender and falling apart.

Carefully transfer the pork to a cutting board. Shred the pork, discarding the bone (if applicable) and fat. Whisk the tomato paste, hot sauce, remaining vinegar and salt into the juices. Add the shredded pork and any accumulated juices back to the slow cooker and stir to combine. Taste for seasoning and add additional salt, vinegar, and hot sauce as desired.

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