

Root Beer Pulled Pork



Ingredients

1 Tbsp / 15 mL packed brown sugar
2 tsp / 10 mL chili powder
1 tsp / 5 mL EACH garlic powder, onion powder, paprika and dry mustard
½ tsp / 2 mL celery salt
1 pork shoulder blade roast, boneless, about 4-4 ½ lb / 2-2.25 kg
1-355 mL can root beer
1-355 mL bottle root beer-flavoured barbecue sauce, like Bon Vivant!
6 crusty buns, sliced
Prepared coleslaw for serving

Directions

1. In small bowl, thoroughly combine brown sugar, chili powder, garlic powder, onion powder, paprika, mustard and celery salt.
2. Rub spice mixture over all sides of roast. Refrigerate 6-8 hours or overnight. Remove roast from refrigerator 1 hour before cooking to help bring meat to room temperature.
3. Place roast into slow cooker. Add root beer. Cover and cook on LOW for 7-9 hours.
4. Remove roast to cutting board and discard liquid. With 2 forks, pull meat into shreds, discarding any fat. Return pork to slow cooker.
5. Add enough barbecue sauce to moisten the meat. Cover and cook on HIGH, about 15 minutes.
6. Layer pork onto buns and serve with prepared coleslaw.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 540
- **Number of Servings:** 6