

# Slow Cooker Pulled Pork Sandwiches

## Servings: 12

*1 tablespoon olive oil  
4 cloves garlic, minced  
1 medium onion, diced  
2 cups apple butter  
1 cup apple cider vinegar  
1/2 cup honey  
1 cup water  
2 tablespoons paprika  
3 tablespoons spicy brown mustard  
2 teaspoons salt  
2 tablespoons Worcestershire sauce  
1 tablespoon sriracha hot chili sauce  
1 (6 to 7 pound) pork shoulder roast  
buns (for serving)  
coleslaw (for serving)*

## Preparation Time: 25 minutes

### Cook Time: 8 hours 15 minutes

In a medium saucepan over high heat, heat the olive oil. Add in the garlic and onion. Cook until just tender and fragrant, about 5 minutes.

Add in the apple butter, apple cider vinegar, honey, water, paprika, mustard, salt, Worcestershire sauce and sriracha sauce. Bring to a boil, reduce the heat and simmer until the thickness of a barbecue sauce (about 15 minutes). Reserve one cup of the sauce for serving.

Place the shoulder roast in a large slow cooker. Cover with the remaining barbecue sauce.

Cook on LOW for eight to ten hours (or HIGH for six to eight hours) or until the pork is tender enough to shred.

Shred the pork with two forks.

To serve: Pile the pork on top of buns. Drizzle with reserved barbecue sauce. Top with slaw.

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Per Serving (excluding unknown items): 170 Calories; 2g Fat (8.5% calories from fat); 1g Protein; 40g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 384mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 2 1/2 Other Carbohydrates.