

DINNER

Slow Cooker Texas Pulled Pork

8 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
315 min	15 min	300 min	8	\$1.73	459 kcal



You can never have too many main course recipes, so give Slow Cooker Texas Pulled Pork a try. This recipe serves 8. For \$1.73 per serving, this recipe covers 24% of your daily requirements of vitamins and minerals. One serving contains 485 calories, 32g of protein, and 15g of fat. It is brought to y...

Ingredients

- ☐ ½ cup apple cider vinegar

☐ 2 tablespoons butter, or as needed

☐ 1 tablespoon chili powder

☐ 2 large cloves garlic, crushed

☐ ¼ cup light brown sugar

☐ 4 pound pork shoulder roast

☐ 1 tablespoon Worcestershire sauce
- ☐ 1 cup barbeque sauce

☐ ½ cup chicken broth

☐ 1½ teaspoons dried thyme

☐ 8 hamburger buns, split

☐ 1 extra large onion, chopped

☐ 1 teaspoon vegetable oil

☐ 1 tablespoon prepared yellow mustard

Method

- 1

Pour the vegetable oil into the bottom of a slow cooker.
- 2

Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.
- 3

Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.
- 4

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

Nutrition per serving			
	459	32 g	15 g
	KCAL	PROTEIN	FAT
			46 g
			CARBS
Saturated Fat			5.7 g · 36% of daily needs
Fibre			1.8 g · 7% of daily needs
Sugar			22.7 g · 25% of daily needs
Sodium			831 mg · 36% of daily needs
Cholesterol			101 mg · 34% of daily needs
Vitamin C			3.5 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/slow-cooker-texas-pulled-pork-148643