

Carolina Pulled Pork

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The classic East coast pulled pork is made without barbeque sauce—rather, it's cooked inn a sweet and tangy vinaigrette. Serve on toasted buns and alongside a simple slaw.

Ingredients:

1 (3-pound) pork shoulder roast
1 tablespoon grill seasoning
1 tablespoon brown sugar
1 tablespoon salt
1 teaspoon black pepper
¼ cup cider vinegar
¼ cup apple juice
2 tablespoons Worcestershire sauce
1 tablespoon olive oil

Directions:

- 1) Rub roast on all sides with grill seasoning, sugar, salt, and pepper; transfer to a slow cooker.
- 2) Pour remaining ingredients over roast, brushing excess liquid over all sides to coat.
- 3) Cook on high 4 hours; remove roast and shred. Return to slow cooker and cook on low 30 to 60 minutes, until tender and still moistened.