

Slow Cooker Beer Pulled Pork



My way of making pulled pork is simple: slow cooker, 1 can of beer, a 5 to 6 pound pork butt, seasoning choice is Shiner Bock®. My seasoning choices are salt, pepper, onion powder, and garlic powder. My beer choice is Shiner Bock®. Just put it in a slow cooker before you go to bed and when you wake up the magic has happened. See my party, and you can even prepare 2 and feed around 30 people. Serve on onion or hamburger buns.

By Paula Todora (Paula T)



Prep: 10 mins

Servings: 16

Cook: 10 hrs

Yield: 16 servings

Total: 10 hrs 10 mins



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Ingredients

- 1 (5 pound) pork butt roast
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 (12 fluid ounce) can beer (such as Shiner® Bock)
- 1 (12 ounce) bottle barbeque sauce (such as Sweet Baby Ray's®)



Directions

Set the slow cooker to High.

Place the pork in the slow cooker. Season top of pork with salt, pepper, onion powder, and garlic powder. Pour beer into the bottom of the slow cooker and place the lid on the slow cooker crock.

Cook pork on High for 1 hour. Reduce slow cooker heat to Low and cook for at least 8 hours or overnight.

Remove pork from the slow cooker and shred with two forks. Discard juices and rinse out slow cooker crock. Return shredded pork to slow cooker and stir barbeque sauce into pork.

Cook on Medium for 1 hour.



Nutrition Facts

Per Serving:

209.2 calories; protein 14.5g 29% DV; carbohydrates 8.7g 3% DV; fat 11.8g 18% DV; cholesterol 53.3mg 18% DV; sodium 568.3mg 23% DV.

Full Nutrition

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