



# Pulled Pork Sliders

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Prep 20m · Cook 480m · Serves 12

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## Ingredients

## Instructions

1. Rub pork shoulder with brown sugar, paprika, salt, and pepper.
2. Place in slow cooker with apple cider vinegar and BBQ sauce.
3. Cook on low for 8-10 hours.
4. Shred and toss with extra sauce.
5. Serve on slider buns with coleslaw.