



Slow Cooker BBQ Pulled Pork

Description



This Slow Cooker BBQ Pulled Pork with Hickory Barbeque Balsamic Vinegar and Smoky Bacon Olive Oil is so juicy and tender and full of flavor. The sweet and smoky flavor is just perfect for pulled pork sandwiches.

Ingredients:

- 4-5 lb. boneless pork shoulder, excess fat trimmed
- 6-8 T. butter
- 1/3 C. brown sugar
- 6 cloves garlic, minced

- 1/3 C. The Olive Tap's [Hickory Barbeque Balsamic Vinegar](#) (may substitute [Aceto 4 Leaf](#), or [Riserva](#))
- 1/4 C. soy sauce
- 2 T. The Olive Tap's [Smoky Bacon Olive Oil](#)
- salt and pepper to taste

Directions:

1. On medium low heat, melt the butter in a 1 quart saucepan. Add the minced garlic and cook until it is fragrant, but not browned. Add the brown sugar to the pan and cook until it has melted completely, then add in the Hickory Barbeque (or whichever Balsamic Vinegar you are using), and the soy sauce. As soon as it begins to boil, remove pan from the heat and set aside.
2. Cut your pork shoulder into 4 or 5 chunks. Heat 1 T. the Smoky Bacon Olive Oil in a large pan over medium high heat. When hot and just shimmering, add a couple of pieces of pork at a time (adding the other tablespoon of olive oil for the second batch) and sear for about 3 minutes on each side and place all in the Slow Cooker when finished searing. Spoon the sauce over the meat and cook on low for 6-8 hours. The pork should shred easily with a fork when done. Mix in any extra sauce remaining on the bottom of the slow cooker.

These are great for sandwiches with your favorite coleslaw!

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/slow-cooker-bbq-pulled-pork/>

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