

Slow Cooker Pulled Pork

Ingredients

4 pound pork shoulder

2 tablespoons paprika (try smoked paprika for more of that smoked flavor)

2 tablespoons brown sugar

1 teaspoon pepper

1 teaspoon cayenne pepper

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon kosher salt

1/4 cup apple cider vinegar

3/4 cup water

Instructions

Mix together all of the dried spices and rub into all sides of the pork

Place vinegar and water in bottom of slow cooker

Carefully add pork (so you don't wash off spices)

Cover and cook on low for about 8 hours

Remove pork and shred (remove any large fatty pieces and discard)