

## PORK IN CROCK POT RECIPE%0A

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[Slow Cooker Pork Main Dish Recipes - Allrecipes.com](#)  
Then find yourself a crock pot, a big pork shoulder, some cider vinegar and get cooking! While ground and crushed red pepper will provide the basic heat – go the extra mile and find some Texas Pete (or Trappey's) pepper sauce to bring the taste of Carolina to your kitchen.

[Crock Pot Pork Loin with Gravy - Recipes That Crock!](#)

I used my 2.5-quart crock pot for this yummy Crock Pot Pork Loin with Gravy recipe. It was the perfect size! It was the perfect size! Check out our favorite Slow Cookers, Pressure Cookers, Multi-Cookers and Air Fryers in our Amazon Influencer Shop.

[Amazing Pork Tenderloin in the Slow Cooker Recipe ...](#)

Place pork tenderloin in a slow cooker with the contents of the soup packet. Pour water, wine, and soy sauce over the top, turning the pork to coat. Carefully spread garlic over the pork, leaving as much on top of the roast during cooking as possible. Sprinkle with pepper, cover, and cook on low setting for 4 hours. Serve with cooking liquid on the side as an jus.

[Slow Cooker Pulled Pork Recipe - Allrecipes.com](#)

Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6 to 7 hours. Note: the actual length of time may vary according to individual slow cooker. Drain well. Stir in barbecue sauce. Serve over hamburger buns.

[Crock Pot Pulled Pork Real Housemoms](#)

This pulled pork crock pot recipe is the perfect blend of tangy and sweet, made with your favorite BBQ sauce and a handful of other key ingredients, and it's perfect when served in a fluffy hamburger bun for cookouts!

[Easy Pulled Pork Recipe \(Low Carb, Crock Pot\)](#)

I buy pork butt or Boston butt for crock pot pulled pork, but I have used a pork shoulder, too. Pork shoulder is a longer piece of meat and a large one doesn't fit in my crock pot. I sometimes use a pork shoulder when I make pulled pork in the oven.

[Slow Cooker Texas Pulled Pork Recipe - Allrecipes.com](#)

Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.

[Crock Pot Pork Roast and Gravy - the easiest slow](#)

cooker ...

This crock pot pork roast is a simple set it and forget dinner! The pork cooks all day in gravy and comes out so tender, juicy, and flavorful. Serve with mashed potatoes or buttered egg noodles. The pork cooks all day in gravy and comes out so tender, juicy, and flavorful.

**Crock Pot Pork Chops - Melt In Your Mouth - Recipes That ...**

This Crock Pot Pork Chops - Melt In Your Mouth recipe is sure to be a winner. It is super easy, delicious and the pork truly does melt in your mouth! It is super easy, delicious and the pork truly does melt in your mouth!

**The Best Crock Pot Pork Tenderloin - Whisking Mama**

The Best Crock Pot Pork Tenderloin is a mouthwatering and easy recipe that you're going to want to make over and over again! Crock pots have many functions, not only do they help cook for us while we are busy at work or running errands, they also make the house smell so wonderful.

**Crockpot Pulled Pork can be just as good as the smoked ...**

I always use pork Loin,always turns out great,i add minced onion ,Worcestershire Sauce and Other spices at random and My family is always Pleased Cook in Crock pot Have been doing this for yrs,i buy A full big size pork loin to Save,Buying in Bigger Quantity saves Money,I also Can pork loin for fast and simple barbecue.