

## SLOW COOKER BARBECUE PORK%0A

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[Slow Cooker Barbecue Pork Recipe | MyRecipes](#)  
Place roast in a lightly greased 6-qt. slow cooker; pour barbecue sauce and cola over roast. Cover and cook on LOW 8 to 10 hours or until meat shreds easily with a fork. Cover and cook on LOW 8 to 10 hours or until meat shreds easily with a fork.

[25 succulent slow cooker pork recipes - Food Network Canada](#)

Slow cooked pulled pork is delicious, but there are so many ways to prepare this dinnertime staple. Make a comforting meal your family will love with these juicy, tender recipes for slow cooker pork chops, pork tenderloin, pulled pork sandwiches and more.

[Slow Cooker Barbecue Ribs - Cafe Delites](#)

Slow Cooker Barbecue Ribs easy and absolutely DELICIOUS! Fall-off-the-bone tender ribs finished off in the oven to create the best, barbecue sticky glaze and caramelised edges! The 4-ingredient marinade is the hands down the

[Slow Cooker Barbecued Boston Butt Recipe - The Spruce Eats](#)

This slow cooker barbecued Boston butt cooks unattended in your crockpot. Once cooked, shred the pork and serve it on buns with slaw and sauce. This slow cooker barbecued Boston butt cooks unattended in your crockpot. Once cooked, shred the pork and serve it on buns with slaw and sauce.

[Easy Slow Cooker Barbecue Pulled Pork Sandwiches - The ...](#)

These Easy Slow Cooker Barbecue Pulled Pork Sandwiches are an easy weeknight meal that that the whole family will love! They feature a super easy 3-ingredient Slow Cooker Pulled Pork with an easy homemade coleslaw!

[Slow-Cooker Pulled Pork Recipe - Kraft Canada](#)

Try our no-fuss Slow-Cooker Pulled Pork recipe. Pork shoulder is coated with a savoury and sweet spice mixture, then slow cooked on a bed of onions and garlic. Come back 6 to 10 hours later to juicy tender pork that's ready to be shredded and tossed with the onions and barbecue sauce.

[Slow Cooker Sweet Baby Ray's Barbecue Pork Chops and ...](#)

Spray a 6-quart oval slow cooker with non-stick spray. Place the potatoes down in an even layer. Sprinkle over the onions, and salt and pepper. Squeeze about a cup of the barbecue sauce over the potatoes and onions. Lay the pork chops next in an even layer. Add the remainder of the

barbecue sauce over the pork chops.

**Slow Cooker Pulled Pork Barbeque Recipe - Allrecipes.com**

Stir celery, onion, barbeque sauce, ketchup, water, garlic powder, chili powder, salt, and pepper together in a slow cooker. Place roast into the mixture. Place roast into the mixture. Cook on Low for 7 hours (or High for 5 hours).

**Chinese Pork and Pasta Recipe - BettyCrocker.com**

Cut pork into 1/4-inch slices. In medium glass bowl, mix reserved pineapple juice, soy sauce, honey, garlic and cornstarch. Stir in pork. Cover and refrigerate 1 hour.

**Easy Garlic Pork Roast Recipe - Pillsbury.com**

Honey Barbecue Pork Roast with Carrots, Grilled Pork Chops with Spicy Corn, Beef and Pork Barbecue, Braised Pork Chops With Cream Gravy, Slow-Cooker Pulled Pork Fajitas, Roasted Rosemary Pork Chops and Potatoes, Try These Next, Grilled Seasoned Pork Roast, Slow-Cooker Pulled Pork with Root Beer Sauce, Roasted Pork Chops and Vegetables, Easy Pork Chops with Stuffing, Plata Pork Roast