



## Slow-Cooked BBQ Pulled Pork Tacos

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### Ingredients

- 2.5 lbs bone-in Cheshire Heritage pork shoulder
- 1 cup chicken broth
- 1/2 cup BBQ sauce
- 1/4 cup apple cider vinegar
- 2 tbsp brown sugar
- 1 tbsp chili powder
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp salt
- 1/2 tsp black pepper
- Tortillas, taco shells, or lettuce wraps for serving
- Toppings: Pickled red onion, lime garnish

### Directions

1. In a slow cooker, combine the chicken broth, BBQ sauce, apple cider vinegar, brown sugar, chili powder, paprika, garlic powder, salt, and black pepper. Stir well to combine.
2. Add one portion of the pork shoulder to the slow cooker and coat it evenly with the BBQ sauce mixture.
3. Cook on low heat for 8-10 hours or until the pork is tender and easily shredded.
4. Remove the cooked pork from the slow cooker and shred it using two forks, discarding any bones or excess fat.
5. Repeat the process with the second portion of the pork shoulder.
6. Divide the pulled pork into individual portions and store them in airtight containers.
7. When ready to enjoy, reheat the pulled pork in the microwave or on the stovetop. Serve it in tortillas, taco shells, or lettuce wraps, and add your favorite toppings.

