



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Slow Cooker Apple Cider Pulled Pork

Serves 6

Ingredients

- 4 – 5 lb. pork shoulder, bone-in
- 2 tsp. salt
- 1 tsp. black pepper
- 3 cloves garlic, minced
- 1 yellow onion, sliced
- 1 ½ cups apple cider

Add sliced onions to the bottom of a 5 – 6 quart slow cooker bowl. Place the pork shoulder on top of the onions. Sprinkle with the seasonings and garlic. Pour apple cider over the pork shoulder and seasonings. Cover and cook on high for 4 – 5 hours, or low for 8 – 10 hours. Pork is ready when the internal temperature reaches at least 145°F. Carefully remove pork from the slow cooker. Shred by hand using forks.

If desired, return shredded pork to slow cooker to absorb the juices. Serve with cooked onion slices.

Alternately, shredded pork may be served in your favorite sandwich roll with barbecue sauce, red onions and pickles.

Credit: bakedbyrachel.com