

# Ferraro's Cucina

## Pulled Pork Crockpot Sliders

### Ingredients

- 1 Pork shoulder roast
- 1 Can of Coke or Dr. Pepper
- 1 large apple
- 1 Teaspoon balsamic vinegar
- 1 teaspoon honey
- 2 cups BBQ Sauce



**Prep Time: 10 Minutes**

**Cook Time: 7 hour**

**Total Time: 7hrs 10 min**

### Preparation

Optional: Sear Pork roast on all sides on hot pan with oil before putting into crockpot!

Place in crock pot. Cover with can of pop. Dice apple into fingernail pieces and add. Add balsamic vinegar, honey and bbq sauce.

Cover with lid and cook for 7 hours  
Drain liquid, shred with two forks  
Serve on buns with slaw!

#### **Chefs Tip:**

This works perfect for taco night as well! Add some lettuce and sauces - you're set!



*We have all the fresh ingredients for this recipe!  
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