

# Football Season Signature Recipe

## Ingredients

1 tbsp.	Paprika, smoked
1 tsp.	Kosher salt
1 tsp.	Garlic powder
1 tbsp.	Brown sugar
2½ lbs. - 3 lbs.	Pork shoulder, boneless
¼ cup	Water
1 cup	Barbeque sauce, bottled
5-6 sprays	Pam or other non-stick cooking spray
8	Brioche bun
As needed	Pickle chips

# Slow Cooker Pulled Pork

## Directions

1. In small bowl, stir together paprika, salt, garlic powder and brown sugar.
2. Spray 5 to 6-quart slow cooker with cooking spray. Rub paprika mixture on pork to cover completely. Place pork in slow cooker. Pour water around pork.
3. Cover; cook on Low heat setting 7 to 8 hours or High heat setting 3 to 4 hours, until extremely tender. The meat should easily fall apart when pierced with a fork
4. Transfer pork to cutting board. Let rest until cool enough to handle. Use 2 forks to shred pork. Discard liquid in slow cooker. Return shredded pork to slow cooker; stir in barbecue sauce until well mixed. Cover; cook on High heat setting 10 to 15 minutes or until hot.
5. Portion out approximately  $\frac{2}{3}$  cup of pork on each brioche bun bottom.
6. Top with pickle chips if desired. Cover with brioche bun top. Serve with extra barbecue sauce on the side.