



## Pulled Pork Tacos (Gluten Free)

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**Servings:** 4

**Prep:** 5 Minutes

**Slow Cooker:** 5-6 hours on Low  
or 4 hours on high.

### Ingredients

#### (Pork)

- 2 slices raw bacon, or one tablespoon bacon fat
- ½ cup chicken stock
- 1 tablespoon packed light brown sugar
- 1 tablespoon paprika
- 1 ½ teaspoon chili powder
- ¼ teaspoon salt
- 2 pounds pork shoulder\* (aka Boston butt, or pork butt)
- 1 package hard taco shells

#### (Slaw)

- 1 package prepared slaw
- 1 jar Marzetti slaw dressing
- Black pepper

#### Equipment

- Slow cooker
- Small bowl, measuring spoons, measuring cup
- Disposable gloves (optional)
- Large bowl, rubber spatula

#### Method

- Place bacon strips (or bacon fat) in the bottom of the slow cooker and add chicken broth.
- Turn the slow cooker on desired cooking time.
- In a small bowl, combine the packed light brown, sugar paprika, chili powder and salt.
- Place the pork shoulder on a clean cutting board and pat dry with paper towels.
- With gloved hands, rub the spice mixture over the pork shoulder generously and thoroughly.
- Place pork shoulder in slow cooker with the fatty side up.
- Once cooking time is complete, remove the pork from the cooker and place on a clean cutting board. Pull apart using two forks. Skim the fat from the drippings remaining in the slow cooker (optional), and return shredded pork to the juices.
- Prepare the slaw in large bowl with rubber spatula, according to the Marzetti slaw jar directions and add black pepper to taste.
- Build your tacos and enjoy!