



## SLOW-COOKER SHREDDED PORK SLIDERS WITH TE MUSTARD SEEDS



- 1/3 cup brown sugar, packed
- 3 Tsp kosher salt
- 2 Tsp garlic powder
- 2 Tsp paprika
- 1 4-5 pound pork shoulder, bone-in
- 1 bottle (12 ounces) bbq sauce
- 1 jar TE Sweet-n-Tangy Mustard Seeds
- 1/2 cup diced green onions, garnish



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- Mix first five ingredients together and rub over surface of pork.
- Place roast in a greased slow-cooker.
- Cover and cook on low for 6-8 hours.
- Remove from cooker, allow to cool and shred with a fork; making sure to incorporate all juice.
- Add TE Mustard Seeds and bbq sauce to the consistency that you desire.
- Whether you serve it with buns or without, garnish with diced green onions for an added kick.

See more at [www.TasteElevatedShop.com](http://www.TasteElevatedShop.com)

