

*Tastemade*

# Dr. Pepper Pulled Pork Sliders

With a bit of soda pop, your pork sliders can be extra tender and packed with even more flavor.

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## INGREDIENTS

1/2 teaspoon salt  
1/2 teaspoon pepper  
2 teaspoons garlic powder  
3 pounds pork shoulder  
1 large onion, roughly chopped  
1 bottle BBQ sauce  
1 can Dr Pepper  
1 tablespoon brown sugar  
Hawaiian slider buns  
Pickle slices

## INSTRUCTIONS

1. Preheat oven to 300°F.
2. Rub salt, pepper and garlic powder all over pork roast. Set aside.
3. Place chopped onions into the bottom of a Dutch oven or heavy pot. Place the seasoned pork shoulder on top of the onions.
4. Pour the BBQ sauce over the pork. Add the Dr Pepper. Sprinkle the brown sugar on top.
5. Cover and cook 6 hours. Turn the roast halfway through cooking process.

- 6.** Once done, pull pork apart with forks.
- 7.** Serve on sliders; top with pickle slices.