

Prep Time 15 minutes

Cooking Time Low 6 hours

Servings 6

Rub Ingredients

- 1 tbsp paprika
- 1 tsp cayenne pepper
- 1/2 tsp celery salt
- 2 tbsp brown sugar
- 1/2 tsp garlic powder
- 1/2 tsp dried mustard powder
- 1/2 tsp dried minced onion
- 3/4 tsp black pepper
- 1 tsp salt

Other ingredients

- 5-6 lbs pork shoulder or center cut loin, trimmed of fat
- 1/2 cup water
- 1 tsp liquid smoke
- 1/2 cup cider vinegar

Carolina Vinegar Sauce

- 2 cups cider vinegar
- 1 1/3 cups water
- 1/2 cup tomato ketchup
- 1/3 cup brown sugar
- 2 tsp salt
- 2 tsp chili pepper flakes
- 1 tsp ground black pepper
- dash of tabasco sauce



Combine all the rub ingredients

Lay the pork on a chopping board and carefully remove any excess fat. Cut the pork into 2 inch cubes.



Combine the spices and pork in a plastic bag and marinate for a few hours or overnight.



After marinating, put the pork and spice mixture into the bottom of your slow cooker.



Pour the vinegar, water and liquid smoke over the pork. Put the lid on your slow cooker. Turn to the Low setting for 8 hours.



Serve with coleslaw and the North Carolina vinegar sauce on the side.