

[APPLE-SPIKED PULLED PORK RECIPE](#)

BY: [BECKY FROM THE COOKIE ROOKIE](#)



For a new take on a classic BBQ dish everyone will love, try this Apple-Spiked Pulled Pork Recipe. This recipe shows you how to construct a whole sandwich with a tasty apple flavor and a side of almond-apple coleslaw. You'll love the fresh burst of flavor combined with juicy meat in this pulled pork slow cooker recipe. Easy slow cooker recipes like this one give you a perfect meal every time, and you don't even have to work that hard to get it.

SERVES: 6

PREPARATION TIME: 15 MIN

COOKING TIME: 4 HRS ON HIGH

INGREDIENTS - FOR THE CHICKEN

- 4 large boneless skinless chicken breasts
- 1 bottle KC Masterpiece Bourbon BBQ Sauce (or your favorite brand)
- 1 bottle Hard Apple Cider (I used Angry Orchard)

FOR THE SLAW

- 14 ounce coleslaw mix
- 2 apples, diced
- ¼ cup slivered almonds
- 1 cup plain Greek yogurt
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- ¼ cup diced onion (optional)
- ½ teaspoon garlic and herb seasoning salt
- salt and pepper to taste
- 6 hamburger buns

INSTRUCTIONS

1. In a large crockpot, pour BBQ sauce and cider over chicken breasts and cook on high for 4 hours (or on medium for 6 hours)
2. After four hours, shred chicken using two forks. You can continue warming the chicken on low or medium until you're ready to eat.
3. In a medium bowl, combine slaw, apples, almonds, yogurt, honey, onion, and spices. Stir until all of the ingredients are well combined. Refrigerate until ready to use.

To serve, top chicken with slaw and serve on a hamburger bun. Enjoy!

[PEACHY KEEN GLAZED PORK CHOPS](#)

BY: [JENNIFER FROM CROCKPOT GOURMET](#)



Get ready for a unique spin on pork chops! This recipe uses peach preserves for fresh peach-glazed pork chops that are totally delicious. Familiar pork chops are amped up with a burst of sweetness that perfectly glazes each tasty piece of pork. This super simple recipe only uses 5 ingredients, so all you have to do is prep, set your pork chops in the slow cooker, and get ready to enjoy.

SERVES: 4-6

COOKING TIME: 7 HRS ON LOW, 4 HOURS ON HIGH

INGREDIENTS

- 4-6 boneless pork loin chops (about 1.5 pounds)
- 6 tablespoons butter
- $\frac{3}{4}$ cup peach preserves (no sugar added)
- $\frac{1}{2}$ teaspoon thyme
- $\frac{1}{2}$ teaspoon salt

INSTRUCTIONS

1. In a skillet over medium high heat melt the butter and whisk occasionally until it starts to bubble and foam.

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2. Continue whisking until it just starts to develop little brown flecks, add seasonings and then remove from heat.
3. Continue to whisk and let it cool for 1-2 minutes.
4. Whisk in preserves until smooth (May be a little chunky with fruit from preserves)
5. Place chops in slow cooker and pour sauce over them

Cover and cook on low for 6-7 hours or high for 3-4

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FOUR INGREDIENT BBQ RIBS

BY: SIX SISTERS' STUFF



This slow cooker pork tenderloin recipe will make you rethink the way you cook BBQ dishes from here on out. The pork loin ribs marinate in a mixture of pineapple juice and brown sugar to give these easy slow cooker ribs a sweet flavor. After they are done cooking, throw them on the grill and slather with your favorite BBQ sauce. This step really finishes off your slow cooked BBQ ribs and makes them complete.

SERVES: 6

PREPARATION TIME: 15 MIN

COOKING TIME: 12 HRS ON LOW, 8 HRS ON HIGH

INGREDIENTS

- 1 (2-3 pound) rack of ribs (I use pork loin ribs)
- 3½ cups pineapple juice (reserving ¼ cup for later)
- 1½ cups brown sugar
- 1 (16 ounce) bottle BBQ sauce (I love Famous Dave's Rich and Sassy sauce)

INSTRUCTIONS

1. Spray the slow cooker with non-stick cooking spray (or use a slow cooker liner to make clean up a breeze!)
2. Take your slab of ribs (make sure that they are defrosted) and cut into individual slabs (about 2-3 ribs each). Throw the ribs into the slow cooker.
3. Mix the pineapple juice and brown sugar together and pour over the ribs. Put the lid back on the slow cooker and cook on HIGH for 7-8 hours or LOW for 10-12 hours.
4. After they are done in the slow cooker, use tongs to gently pull them out (they will literally fall apart when you touch them). Turn the grill on medium heat. While the grill is warming up, mix together the bottle of BBQ sauce and the ¼ cup of pineapple juice you saved from earlier.

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5. Place the ribs gently on the grill and brush with BBQ sauce. Turn the ribs twice, slathering with more sauce each time (you can't have enough sauce!); they will take about 10-15 minutes to glaze over (as soon as that sauce starts to turn sticky, you know they are done!)

Serve immediately and enjoy!

