

# Slow-Cooker Jalapeño Pulled Pork

By Ali Slagle

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**Total Time** About 6½ hours

**Prep Time** 5 minutes

**Cook Time** 6½ hours

**Rating** ★★★★★ (106)



Armando Rafael for The New York Times. Food Stylist: Simon Andrews.

This four-ingredient recipe draws inspiration from [carnitas](#), [barbecue pulled pork](#) and [Vietnamese caramel pork](#) for sticky, sweet and spicy pulled meat. Braising browned pork shoulder in a slow cooker in pickled jalapeño brine and fish sauce tenderizes the meat and adds savory depth. Part of the cooking liquid then simmers with brown sugar and pickled jalapeño slices for a glaze to drape over pull-apart, crispy-edged meat. Eat over rice, tortillas or burger buns.

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## INGREDIENTS

**Yield:** 4 servings

2 tablespoons grapeseed or vegetable oil

2½ to 3 pounds boneless pork shoulder, cut into roughly 2-inch pieces

Salt

1 (12-ounce) jar pickled jalapeño slices

2 tablespoons fish sauce

½ cup brown sugar

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## PREPARATION

### Step 1

In a large Dutch oven, heat the oil over medium-high. Sprinkle the pork lightly with salt. Add to the pot, in batches if necessary to keep from crowding, and sear until browned on all sides, 8 to 10 minutes. Transfer to a 5- to 8-quart slow cooker. Pour off any excess fat from the pot, then reserve and don't wash the pot.

### Step 2

Hold the pickled jalapeños back with your fingers and pour the brine into the slow cooker (about ¾ cup). Add the fish sauce. Cover and cook on low until the meat shreds easily when pulled with a fork, 4 to 6 hours.

### Step 3

Spoon off the layer of fat from the liquid in the slow cooker, then pour 1 cup of the liquid from the slow cooker into the reserved Dutch oven. Add the brown sugar and 2 to 4 tablespoons pickled jalapeño slices, depending on heat preference. Simmer over medium-high, scraping the bottom of the pot, until the mixture reduces by half and resembles maple syrup, 7 to 9 minutes.

### Step 4

Working right in the slow cooker, use two forks to shred the meat into large, bite-size pieces. Stir the sauce into the pork.

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## Private Notes

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