

# Pulled Pork Chili



Slow Cooker Pulled Pork Chili - This amazing, sweet heat style pulled pork chili is absolutely mouthwatering! Everything you love about pulled pork made into a hearty chili that's packed with BBQ flavor and perfectly hearty for those cold fall and winter evenings!

<b>Course</b>	Main Course
<b>Cuisine</b>	American
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	8 hours
<b>Total Time</b>	8 hours 10 minutes
<b>Servings</b>	6
<b>Calories</b>	280kcal
<b>Author</b>	<a href="#">Nichole</a>

## Ingredients

- 2 Pounds Boneless Pork Roast
- 2 Tablespoons Brown Sugar
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Teaspoon Chili Powder
- 1/2 Teaspoon Cumin
- 1/4 Teaspoon Cayenne Pepper
- 1 Small Red Onion, Diced
- 2 Cups Beef Broth
- 1 28 Ounce Can Tomato Sauce
- 1 28 Ounce Can Diced Tomatoes
- 1/2 Cup BBQ Sauce
- 2 14 Ounce Cans Chili Beans
- 1 Teaspoon Hot Sauce, Optional

## Instructions

1. In a small bowl mix together the brown sugar, garlic powder, salt, pepper, chili powder, cumin, and cayenne.
2. Season the pork roast well on both sides and place into your slow cooker.
3. Add the onion, beef broth, tomato sauce, diced tomatoes, bbq sauce, chili beans, and hot sauce to the slow cooker.
4. Cover and cook on low for 8-10 hours.
5. Shred the pork using two forks and stir the chili well. Serve immediately.

**Nutrition**

Calories: 280kcal

[thesaltymarshmallow.com](http://thesaltymarshmallow.com)