

BEER-BRAISED PULLED PORK SLIDERS

YIELDS: 10 SERVINGS | PREP TIME: 1 HOUR | COOK TIME: 4 HOURS



DISH INSPIRATION

These Beer-Braised Pulled Pork Sliders are tender, juicy, and packed with smoky-sweet flavor. Slow-cooked in dark beer with paprika, garlic, and vinegar, then tossed with BBQ sauce and piled onto soft buns with crunchy slaw and pickles — they're perfect for game day or weekend gatherings.

RECIPE NOTES

Use dark beer — *adds depth and caramel notes*

Sear before braising — *locks in flavor and color*

Resist lifting the lid — *keeps moisture and heat consistent*

Shred while warm — *meat pulls apart more easily*

Add BBQ sauce at the end — *keeps flavor bright and balanced*

INGREDIENTS

3–5 pounds pork butt or shoulder

2 tablespoons avocado oil

2 cans dark beer

2 tablespoons paprika

2 tablespoons salt

2 teaspoons black pepper

1½ teaspoons garlic powder

2 tablespoons apple cider vinegar

1 cup prepared BBQ sauce

3–4 cups prepared coleslaw (for topping)

1 package slider buns (10 count)

1 cup sliced pickles (for topping)

INSTRUCTIONS

1. Coat pork with vinegar and seasoning mix. Wrap and refrigerate for 1 hour.
2. Preheat oven to 300°F.
3. Sear pork in oil over medium-high heat, 1–2 minutes per side.
4. Pour beer over pork, cover, and braise in oven for 4 hours.
5. Shred pork and mix in BBQ sauce.
6. Serve on slider buns with coleslaw and pickles.
7. Complete the meal by adding a side of our [Skillet Mac N' Cheese](#)

Chantal creates thoughtfully designed kitchenware meant to elevate everyday cooking. The brand believes in the power of shared meals — the way they spark connection, create memories, and nourish people on every level. Chantal aims to be a trusted companion in those moments, helping make each meal meaningful, comforting, and lasting.

Chantal Cookware — more than kitchenware, a companion in the moments that feed heart and home.

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