

# LAY'S® BBQ Pulled Pork Sliders



Total Time:  
3 hrs 40 min



Prep Time:  
30 min



Cook Time:  
3 hrs 10 min



Servings:  
12



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## Description

These pulled pork sliders with a crunchy LAY'S® twist make a satisfying appetizer that's hearty and yummy.

## Ingredients

**1 tbsp** brown sugar

**1 tbsp** chili powder

**2 tsp** salt

**2 tsp** pepper

**1 tsp** smoked paprika

**1/2 tsp** onion powder

**1/2 tsp** garlic powder

**4 lb boneless** pork shoulder

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**2 tbsp** olive oil

**2 cups** sodium-reduced chicken broth

**1 1/4 cups** barbecue sauce

**24 slider** buns, split

**1 bag (7.75 ounces)** LAY'S® Original Potato Chips

## How to make it

1. Preheat oven to 300°F.

powder and garlic powder; set aside.

3. Rub pork with oil and then rub with spice mixture. Let stand for 10 minutes. Transfer to Dutch oven or large ovenproof saucepan. Add chicken broth to bottom of pan. Cover and bake for 3 to 4 hours or until meat is very tender and pulls apart easily with a fork.
4. Transfer pork to cutting board and shred with 2 forks. Transfer back to Dutch oven with pan juices and remaining broth. Stir in barbecue sauce until well coated. Cover and transfer back to oven. Bake for 10 to 15 minutes or until heated through.
5. Serve pulled pork in slider buns with half the Lay's® Original Potato Chips. Serve with remaining chips.

**Tips:** • Alternatively, cook pork in slow cooker with broth on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours.

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