

# Coffee Rubbed Pork Roast

This coffee rubbed pork roast is cooked in a slow cooker for an extra tender texture and has a dip, rich, flavor thanks to a coffee spice rub.

Prep Time 10 mins	Cook Time 8 hrs	Total Time 8 hrs 10 mins
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4.62 from 18 votes

Total Cost: \$7.20 recipe / \$1.20 serving    Servings: 6

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## Ingredients

- 3.5 lbs. Boston Butt or Pork Shoulder \$5.84
- 1 oz. approx 3 Tbsp coffee beans \$0.58
- 1/2 cup [brown sugar](#) \$0.16
- 1/2 Tbsp cayenne pepper \$0.15
- 1/2 Tbsp salt \$0.10
- 15-20 cranks cracked black pepper \$0.05
- 1 tsp minced garlic \$0.24
- 1/2 tsp [smoked paprika](#) \$0.05

## Instructions

1. Grind the coffee beans into a powder. If using grinders in a grocery store or coffee house, choose the “espresso grind”. Combine the coffee grounds, brown sugar, cayenne, salt, black pepper, garlic, and smoked paprika in a bowl.
2. Pat the mixed dry rub on all sides of the pork roast. It is okay if some falls off. Place the pork roast in a slow cooker. Scoop up any of the rub that fell off and toss it in the slow cooker as well. Secure the lid, turn the heat on to low, and let cook for 8 hours.
3. After 8 hours, the pork should be tender and should shred easily with a fork. Carefully lift the roast out of the slow cooker and transfer to a serving platter. Enjoy!

See how we [calculate recipe costs here](#).

## Notes

If your pork roast is more than a few inches thick, you may want to cut it into two pieces to facilitate heat transfer to the center of the meat.

## Nutrition

Serving: 1 Serving | Calories: 588.05kcal | Carbohydrates: 20.52g | Protein: 46.55g | Fat: 34.35g | Sodium: 656.23mg | Fiber: 1.2g

Coffee Rubbed Pork Roast <https://www.budgetbytes.com/coffee-rubbed-pork-roast/>