

Instant Pot Pulled Pork

Yield: 8 to 10 Servings Author: Deep South Dish

Prep Time: 15 Min Cook Time: 1 H & 40 M Inactive Time: 20 Min Total Time: 2 H & 15 M

Tender and juicy pulled pork made with the ease of the Instant Pot!

INGREDIENTS

- 6-to-9-pound Boston Butt pork roast
- 2 tablespoons olive oil, divided

For the Rub:

- 1 teaspoon garlic salt
- 1 teaspoon cumin
- 1/2 teaspoon freshly cracked black pepper
- 1 teaspoon paprika
- 1 teaspoon chili powder
- 1 teaspoon oregano
- 1/4 teaspoon white pepper
- 1/4 cup packed brown sugar

For the Braising Sauce:

- 1-1/2 cups chicken stock or broth
- 2 tablespoons apple cider vinegar
- 2 teaspoons Liquid Smoke
- 1/4 cup barbecue sauce

INSTRUCTIONS

1. Mix rub in a small bowl and set aside. Whisk together the sauce ingredients; set aside.
2. Cut the pork roast into several large chunks, trimming off any excess fat and sprinkle rub all over pieces.

3. Heat 1/2 tablespoon oil at a time using sauté function and brown pork on all sides; remove and set aside.
4. Deglaze pot with 1/2 cup of the sauce and scrape any browned bits off of the bottom of pot.
5. Return pork pieces to the pot, pour remaining sauce mixture over and around roast, seal and press "Meat" function or set for manual on high for 99 minutes.
6. Let pressure release naturally for 15 minutes, then quick release any remaining pressure. Remove roast and shred. Serve with your favorite sauce.

NOTES

You may also use the sauce if you like if you first defat it and then boil it until it reduces significantly. I prefer to just use barbecue sauce on the individual sandwiches.