

Instant Pot Pulled Pork

Ingredients

- 4 lb pork butt roast, cut in 1 lb chunks
- 3 tbl brown sugar
- 2 tsp salt
- 1 tsp ground mustard
- 1 tsp black pepper
- 1 tsp onion powder
- 1 tsp paprika
- ½ tsp garlic powder
- ¼ tsp cayenne pepper
- 1 ½ cups chicken broth
- 1 tbl Worcestershire sauce
- 2 tbl olive oil
- ½ cup BBQ sauce

Directions

- Mix all dry ingredients in a large bowl and whisk together.
- Add pork to mix and coat well.
- Add olive oil to Instant Pot and set to saute. When hot, add 2 pieces of pork and sear on each side for about two minutes each. Remove pork and repeat with remaining pork pieces.
- Once pork is seared, remove from pot and cancel saute. Add ½ cup chicken broth and deglaze pan with a wooden spoon. Then add remaining chicken broth and Worcestershire sauce.
- Place pork directly into the liquid in the pot and secure lid. Pressure cook (manual) for 60 minutes. Then let pressure release naturally for 20 minutes.
- Remove pork and shred. Add BBQ sauce and some juice from the Instant Pot and mix well.
- Serve on sandwich roll with cole slaw for an awesome sandwich!