

Kalua Pork

Ingredients

- 3 Bacon Slices
- 5 lb Pork Shoulder (bone-in)
- 5 clv Garlic (halved)
- 3 3/4 t Kosher Salt
- 1 c Water
- 1 Cabbage (cored, cut into 6 wedges)

Instructions

1. Drape three pieces of bacon on the bottom of a Instant Pot. Press the "SautÃ©" button and in about a minute, the bacon will start sizzling.
2. Slice the pork roast into three equal pieces. Cut out the piece with the bone first, and then cut the two other pieces to match the first. With a sharp paring knife, stab a few slits in each piece of pork, and tuck in the garlic cloves.
3. Sprinkle the salt evenly over the pork. While seasoning the pork. Flip the bacon slices, and turn off the heat when the bacon is browned on both sides.
4. Place the salted pork roast on top of the bacon, keep the meat in a single layer. Pour in the water and cover and lock the lid. Select the "Manual" button and press the "+" button until 90 minutes

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under high pressure. Once the pot is programmed, walk away.

5. When the meat is finished cooking, the Instant Pot will switch automatically to its "Keep Warm" mode. Press the "Keep Warm/Cancel" button to turn off the cooker and let the pressure come down naturally quicker.

6. Transfer the cooked pork to a large bowl, and taste the cooking liquid remaining in the pot. Adjust the seasoning with water or salt if needed.

7. Place cabbage into the cooking liquid. Replace the lid and cook the cabbage under high pressure for 3-5 minutes. When the cabbage is done cooking, activate the quick release valve to release the pressure.

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8. While the cabbage is cooking, shred the pork. Once the cabbage is cooked, mix the pork with the cabbage and serve.