

Pulled Pork

Ingredients

1 1/2 t Brown Sugar

1 t Garlic Powder

1/2 t Salt

1/4 t Cumin
cubes)

2 T Apple Cider Vinegar (plus 2

1 c Barbecue Sauce
tablespoons)

1/8 t Cayenne Pepper

1 t Paprika

1 t Onion Powder

1/2 t Ground Black Pepper

1 1/2 lb Pork Loin (cut into 4-inch

1 T Olive Oil
teaspoons)

1/2 c Chicken Broth (plus 2

1/2 t Tabasco Sauce

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Instructions

1. In a small bowl mix together the brown sugar, paprika, garlic powder, onion powder, salt, pepper, cumin, and cayenne. Season the cubed pork with the spice mixture and set aside.
2. In a medium bowl whisk together the apple cider vinegar, 1/2 cup of the barbecue sauce, the Tabasco, and 1/2 cup of the broth.
3. Turn your instant pot to the saute setting. Add the olive oil and allow it to get hot. Add the cubed pork to the hot oil and saute for 5 minutes, turning to brown on all sides. Remove the browned pork to a plate. Turn the instant pot off.
4. Use the remaining 2 tablespoons chicken broth and a wooden spoon to scrape the brown bits from the bottom of the pot. Add all of the meat along with the barbecue sauce mixture to the instant pot. Close the lid and set to sealing.
5. Cook on manual high pressure for 40 minutes. Once the cooking time is up, allow the pressure to release naturally for 10 minutes, then do a quick release. Remove the meat from the instant pot and shred. Stir in the remaining cup 1/2 cup barbecue sauce and juices from the pot so the meat is nice and saucy. Serve on buns as desired.