

# HOW TO INSTANT POT

## BBQ PULLED PORK

Great in sandwiches or by itself.

### Ingredients

- 1-2 tablespoon preferred oil
- 3-4 pound pork shoulder
- 1 1/2 cup barbeque sauce, plus more for serving
- 1/2 cup water
- Toasted rolls, for serving

### Directions

- Select "Saute" to preheat the Instant Pot, and when hot, add oil to stainless steel bowl of the IP. Brown pork on both sides. Remove to a platter.
- Add 1 cup barbeque sauce and water. Stir to combine. Add browned pork and any accumulated juices to the pot.
- Lock lid in place, make sure pressure valve set to "sealing". Select "Manual", set pressure to High and time to 60 minutes. Once cooking is complete, let pressure release naturally for 20 minutes.
- When it is safe to remove lid, transfer meat to a big bowl. Using two forks, shred meat. Add remaining barbeque sauce and stir to combine.
- Serve on toasted rolls with additional barbeque sauce, if desired. This recipe serves 6-8.