

Carolina Pulled Pork

PREP TIME:

5 minutes

COOKING TIME:

Instant Pot / Multi Cooker
90 minutes
100 minutes total

SERVES:

6 - 8



INGREDIENTS:

1/2 cup cider vinegar

1/2 cup water

2 1/2 lbs pork shoulder, cut into large pieces
3" x 3"

1 Smoky BBQ blend

Carolina dipping sauce (optional) or a BBQ sauce

1/2 cup / 4 fl oz cider vinegar

1/4 cup / 2 fl oz water

2 tbsp tomato ketchup

1 tbsp brown sugar

1/2 tsp red pepper flakes

1/4 tsp salt

dash of tabasco

PREPARE:

add the cider vinegar and water to the Instant Pot

rub the pork with the Smoky BBQ blend; transfer to the Instant Pot

secure the Instant Pot lid and pressure valve to Sealing

press the Manual / Pressure Cook button and adjust the cook time to 90 minutes

once cooked, leave on Natural Pressure Release for 10 minutes

turn the dial to Venting, remove the pork and shred using 2 forks

return the pork to the juices in the Instant Pot

mix the remaining ingredients for the dipping sauce in a small jug or use your favorite BBQ sauce

serve on a toasted pretzel or brioche bun, drizzle with sauce, serve with a side of fresh coleslaw

pair with an India Pale Ale, fresh lemonade or tart hard cider