

MORTON & BASSETT SPICES®

Instant Pot Pulled Pork Sandwiches



- 7 pound pork shoulder bone-in or boneless
- 2 tablespoons Morton & Bassett Garlic Powder
- 2 tablespoons Morton & Bassett Onion Powder
- 2 tablespoons Morton & Bassett Chili Powder
- 2 tablespoons Morton & Bassett Ground Cumin
- 1 tablespoon Morton & Bassett Paprika
- 1 tablespoon Morton & Bassett Coarse Ground Black Pepper
- 4 tablespoons salt
- 2 tablespoons olive oil
- 1 cup broth, plus 1/3 cup
- 2 cups barbeque sauce, plus 1/2 cup
- 1/3 cup apple cider vinegar
- 1 tablespoon brown sugar
- 8 brioche buns
- 2 cups of coleslaw for topping

Cut the pork shoulder into 5-6 smaller pieces. Set aside in a large bowl. In a small bowl, mix M&B Garlic Powder, M&B Onion Powder, M&B Chili Powder, M&B Ground Cumin, M&B Paprika, M&B Coarse Ground Black Pepper, and salt. Sprinkle over the pork until well coated.

In an Instant Pot, add 2 tablespoons of olive oil. Turn on to the “saute” setting. When the pot is hot, add the pork 1-2 pieces at a time. Sear until golden brown, about 5-8 minutes then remove from the Instant Pot and set aside.

Deglaze the Instant Pot by adding 1/3 cup of broth while still hot. In a medium bowl, mix 1 cup of broth, barbeque sauce, apple cider vinegar, and brown sugar.

Return the browned pork to the Instant Pot and top with barbeque mixture. Set to manual high pressure, and cook for 40 minutes, then let fully vent.

Remove from the Instant Pot and shred with two forks. Add 1/2 cup barbeque sauce, if desired, and mix. Add to a brioche bun and top with coleslaw.



mortonbassett.com

