Instant Pot Pulled Pork

Ingredients

3-4 pounds of boneless pork shoulder or pork butt, trimmed of excess fat

1 onion, chopped

3 cloves garlic, minced

1 cup of chicken broth or apple cider

1/4 cup of your favourite barbecue sauce

1 tablespoon of vegetable oil

1 tablespoon of brown sugar

1 teaspoon of smoked paprika

1 teaspoon of cumin

1/2 teaspoon of chili powder

Salt and pepper to taste

1. Start by seasoning the pork shoulder with salt, pepper, smoked paprika, cumin, and chili powder. Rub the spices into the meat thoroughly.

2. Set your Instant Pot to "Sauté" mode and add the vegetable oil. Once hot, add the chopped onion and minced garlic. Sauté for a few minutes until they become fragrant and translucent.

3. Remove the sautéed onion and garlic from the Instant Pot and set them aside.

4. Add the seasoned pork to the Instant Pot and sear it on all sides until it's browned. This step adds flavour to the final dish.

5. Return the sautéed onion and garlic to the Instant Pot.

6. Pour in the chicken broth or apple cider. This will help to create a flavourful cooking liquid.

7. Add the barbecue sauce and brown sugar for sweetness and depth of flavour.

8. Close the Instant Pot lid and make sure the steam release valve is in the "Sealing" position.

9. Set your Instant Pot to "Pressure Cook" or "Manual" mode on high pressure. Cook for about 60-90 minutes, depending on the size of your pork shoulder. For a 3-4-pound pork shoulder, 60-75 minutes should be sufficient. The meat should be tender and easily pull apart.

10. Once the cooking cycle is complete, allow the Instant Pot to naturally release pressure for about 10-15 minutes, then carefully perform a quick release by turning the steam release valve to "Venting."

11. Open the Instant Pot, and you should find the pork incredibly tender and easy to shred with two forks. Remove any excess fat.

12. Serve your pulled pork on buns with coleslaw, pickles, or your favourite toppings. Enjoy!