



BBQ Pulled Pork Serves: 8-10

Ingredients:

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| 6 slices bacon, chopped | ¼ teaspoon cayenne pepper |
| 1 (4-5-pound) pork shoulder roast | 1 cup ketchup |
| 1 red onion, finely chopped | 1 tablespoon tomato paste |
| 4 garlic cloves, minced | 2 tablespoons brown sugar |
| ½ teaspoon dry mustard powder | ¼ cup apple cider vinegar |
| ½ teaspoon smoked paprika | 1 teaspoon salt |
| ½ teaspoon Ancho chili powder | ½ cup low sodium chicken or beef stock |

Directions:

1. Press **“sear”**, set to 18 minutes, then press **“start/stop”**.
2. Add bacon and cook until crispy.
3. Transfer bacon to paper towels to remove grease; set aside.
4. Season pork with salt and pepper. Place into Cooker and then brown in bacon fat for about 6 minutes per side.
5. Remove pork; set aside.
6. Add onions and garlic to cooker and sauté for about 5 minutes.
7. Add spices to cooker and cook for 1 minute.
8. Add all remaining ingredients to cooker and stir to combine.
9. Return pork and bacon to cooker.
10. Close lid and lock.
11. Press **“meat/stew”** set timer to 45 minutes, then press **“start/stop”** button.
12. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
13. Open and remove pork and let it rest for 10-15 minutes.
14. Shred pork and return to cooker. Toss with the sauce until thoroughly coated.