



## Pork Shoulder with Sauerkraut Serves: 6

### Ingredients:

3 pounds boneless pork butt, cut into 4 even chunks	1 cup chardonnay wine
Salt and pepper to taste	16 ounce sauerkraut
4 tablespoon olive oil	2 cups low sodium beef stock
¼ pound smoked bacon, chopped or diced	3 garlic cloves, smashed
2 carrots, chopped	1 apple sauce
1 medium white onion, chopped	2 apples, cored and chopped
3 ribs celery, chopped	2 teaspoons dried oregano
	2 teaspoons fennel seed
	1 teaspoons brown sugar

### Directions:

1. Press **“sear”**, set to 20 minutes, then press **“start/stop”**.
2. Add oil to cooker, season pork with salt and pepper, and place pork in Cooker. Sear for about 3 minutes per side; set browned pork aside.
3. Add bacon and cook until crispy, stirring occasionally.
4. Add carrots, onions, and celery to Pressure Cooker.
5. Pour wine to deglaze any bits stuck to bottom.
6. Add sauerkraut and cook for 8 minutes, stirring occasionally.
7. Add all remaining Ingredients. Return pork to Pressure Cooker.
8. Close lid and lock.
9. Press **“meat/stew”**, then press **“start/stop”**.
10. Once finished, the Pressure Cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
11. Carefully remove lid and transfer pork and vegetables to serving tray, reserving sauce in pressure cooker.
12. Press **“sear”**, then press **“start/stop”** to reduce sauce.
13. Pour sauce over pork and serve.

**Tip:** Use chicken stock in place of white wine.